



2014 K ROCK GARDEN SYRAH

Asian five spice is the first of many exotic aromas that come from this wine. It gives way to a palate laden with earth, dried herbs, tobacco leaf with a recurring reminder of Asian flavors. A classic for 2014.

BLEND

100% Syrah

APPELLATION

Walla Walla Valley

PRODUCTION

Yield: 2.8 tons per acre

Yeast: native

41 days on skins

40% new French oak puncheons

60% neutral French oak puncheons

18 months barrel-aged on lees

WINE ANALYSIS

5.8 g/L titratable acidity

3.99 pH

13% alcohol

UPC

184745001383

CURRENT & PAST SCORES

94 Points, *Wine Spectator*

“Intense yet harmonious, with floral black raspberry and garrigue aromas and well-structured flavors of blackberry, orange zest and smoky spice that linger. Drink now through 2024.”

95 Points, *Robert Parker’s Wine Advocate* (v2013)

“More Northern Rhone in style, with lots of red and black fruits, olive, peppered meats and sweet fruit, the 2013 Syrah Rock Garden is seamless, downright sexy and layered on the palate, with a voluptuous, yet classy and focused texture. Like all of the Rhone blends from this estate, it was fermented with 100% whole clusters and aged mostly in neutral barrels and puncheons. Give bottles a year or two and enjoy over the following decade.”

94 Points, *Wine Enthusiast* (v2013)

“Coming off the Rocks District, this wine displays high-toned aromas of brown stems, crushed violets and black pepper along with a light meat and olive streak. The flavors are poised and layered, showing a mixture of red and black fruits with abundant savory accents. The crazy-long finish flat out impresses.”

VINEYARD

The vineyards we work with are farmed using the most up to date sustainable practices.

Rock Garden (100%): Planted in 2006, in the cobblestones of the rocks in Walla Walla and Freewater with very cobbly loam soil. With high density planting at six by four feet, both Phelps and Tablas Creek clones are planted in the ten-acre site. This is a beautiful spot that produces very distinctive wines.

VINTAGE

2014 had an early spring and a wonderful, long summer with cool nights to help maintain great acidity in the grapes. Going into the Fall, temperatures cooled down quite a bit throughout the state, and we were able to hang the fruit for a long period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining the acidity to produce bright, focused wines.



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