



2014 K POWERLINE SYRAH

Damp earth, campfire and stone wafts up from the glass. It gives way to the density of flavor of the palate. Cured meats and olives abound. Tumbled river rock is the home of these vines. From the heart of Walla Walla to your glass.

BLEND

100% Syrah

APPELLATION

Walla Walla Valley

PRODUCTION

Yield: 2.4 tons per acre
Yeast: native
41 days on skins
53% new French puncheons
27 months barrel-aged on lees

WINE ANALYSIS

5.2 g/L titratable acidity
3.98 pH
14.5% alcohol

UPC

184745006104

CURRENT & PAST SCORES

95 Points, *Wine Spectator*

“A knockout Syrah, precise and impeccably built but explosive with personality. Smoky roasted meat and floral blackberry aromas combine with bold, supple flavors of dark plum, pepper and licorice. The tannins are big but polished. Drink now through 2024.”

94-97 Points, *Robert Parker’s Wine Advocate*

“A new cuvee that’s all from the Powerline Vineyard in the southern part of the Walla Walla Valley, the 2014 Syrah Powerline is all from the Phelps clone, was fermented with 100% whole clusters and aged in puncheons. One of the more bloody, meaty, iron-laced and savory Syrahs in the lineup, it hits the palate with full-bodied richness, a thick, unctuous texture, ripe tannin and a finish that makes your heart beat a touch faster. Give bottles a few years in the cellar and enjoy over the following decade.”

VINEYARD

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

Powerline Vineyard (100%): A 30-acre estate vineyard, located over 1200 feet elevation. Powerline Vineyard was planted in 2012 in the foothills of the Blue Mountains, just south of Walla Walla in the Walla Walla Valley AVA. The soils are well drained with cobblestone river rocks and underlying layers of sand and gravel deposits, allowing vines to develop very deep and strong roots. The cobblestone rock was brought down river from the Blue Mountains and deposited on top of the ancient river bed. The deep sand and silt below the stones bring a great purity to the grapes, while high elevations keep acids high, producing very well-balanced wines with remarkable complex characters.

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.



SIXTO



WINES OF
SUBSTANCE

B. Leighton