



2014 K PHIL LANE SYRAH

Violet and lavender float through the air. Licorice, tumbled river rock, sea fossils and black fruit. Need I say more? Ok, fresh and dried herbs and damp earth. Enough said. Oh, I forgot...Awesome!

BLEND

100% Syrah

APPELLATION

Walla Walla Valley

PRODUCTION

Yield: 1.8 tons per acre

Yeast: native

100% whole cluster fermentation

45 days on skins

55% new French oak puncheons

45% neutral French oak puncheons

20 months barrel-aged on lees

WINE ANALYSIS

5.2 g/L titratable acidity

3.87 pH

13.5% alcohol

UPC

184745001321

CURRENT & PAST SCORES

93 Points, *Robert Parker's Wine Advocate* (v2013)

"Probably the greatest vintage of this cuvee to date, the 2014 Syrah Milbrandt Vineyard is 100% Syrah, fermented with 100% whole clusters, that spent 15 months in 20% new French oak barrels and puncheons. This beauty is overflowing with notes of cassis, caramelized meats, licorice and spice, which gives way to a full-bodied, concentrated superbly textured Syrah that can be enjoyed today, or cellared for a decade."

VINEYARD

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

Phil Lane (100%): Located in the Walla Walla Valley, K's first estate vineyard and part of the original homestead property. Soil composition consists of Yakima cobbler loam in ancient riverbed. This well-drained site is part of the Mill Creek drainage system, resulting in a cooler climate than other parts of the valley. The vines are trained very low to take advantage of the radiant heat provided by the large cobbles. Floral aromatics like lavender and lilac are common. The vineyard is named for Phil Lane Sr., who raised his family on the property. His colorful past included amateur and professional boxing, the first Native American to obtain a degree in forestry, two citations from President Lyndon B. Johnson, a passion for training quarter horses, and a love for the Wallowa and Blue Mountains.

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