

Royal City



Syrah
2006
Washington State

Land to hand, vineyard to bottle.



Syrah
Stoneridge Vineyard
Columbia Valley
2006

Produced & Bottled by
Charles Smith Wines
Walla Walla Washington USA

GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.

750 ml / Contains Sulfites / Alc. 15.5% By Vol.
www.charles-smith-wines.com

2006 Royal City Syrah — Columbia Valley (100% Stoneridge Vineyard)

Tasting Notes: "Rich scents of purple fruit, smoked meat, cedar, lead pencil, moist earth and so on proclaim a wine with genuine gravitas. There is nothing missing, from the first sniff to the last sip, the wine delivers on all levels. Complex, beautifully balanced, powerful and detailed."
--*Wine Enthusiast, 100 Points*

"A glass-coating opaque purple color, it gives off a brooding bouquet of liquid minerals, lavender, incense, game, and bacon. This is followed by an opulent, plush, savory, dense wine with no hard edges. Impeccably balanced..."
--*Jay Miller for Robert Parker, The Wine Advocate, 98 Points*

"A majestic wine, smooth, round and profuse with its blueberry, plum and black currant fruit, nicely wrapped in fine tannins and shaded with hints of white pepper and roasted meat. Big and profound, but not extra-weighty. Complex and beautifully balanced."
--*Wine Spectator, 97 Points*

Technical Information

Vineyards: 100% Stoneridge Vineyard is located northeast of the Wahluke Slope AVA, across the Saddle Mountains, near Royal City. It was the fruit source for Heart, Skull, and Old Bones in 2005. The 2006 Royal City Syrah is a blend of fruit from primarily the southern section of the vineyard. Very rocky soils—in fact 6 different kinds—make up the complex profile of aptly named Stoneridge. A windy site, the fruit is thick skinned and produces nearly black juice as well as controlling vigor, naturally reducing yields—only 1.7 tons per acre in 2006—and robust, yet supple tannins, adding to the aging potential to the wine.

Elevage: Fruit was picked at the end of October. Handpicked, foot crushed, native yeasts, small batch open top fermenters, punch downs, basket pressed, spontaneous malolactic fermentation and absolutely no filtering. The 'Old Bones' portion of this wine was aged in 100% new puncheons. The 'Skull' portion was aged in 25% new oak. Only French oak was used. Barrels were purchased from the following cooperages: Sirugue, Ramone, and Hermitage. After the blend was made, the total use of new oak constituted 30%. Barrel aged for 27 months, before being bottled in February 2009.

The richest wine we have ever tasted. Hedonistic, intensely pleasurable...massive... this wine can live for 20 years!! Unexpectedly huge.

Release date: October 2009

Alcohol: 15.5%

Total Acid: .580

pH: 3.77

Residual Sugar: none

CHARLES SMITH WINES: THE MODERNIST PROJECT

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