



**2005 K "Guido" — Walla Walla Valley  
(80% Sangiovese, 20% Syrah)**

**Tasting Notes**

Savory and mouth-filling, bittersweet black cherry, rustic Tuscan herbs and roasted meat. —*Charles Smith*

**Technical Information**

**Vineyards**

**Lefore Vineyard:** Stony, ancient riverbed, located on the floor of the Walla Walla Valley. This vineyard consists of a 'field blend' of 80% Sangiovese and 20% Syrah. Very cobbly, Freewater loam - cobbles over gravel over sand, dried riverbed. In the rocky soils of this part of the Valley, low vigor keeps flavors concentrated. Planted in 1999.

**Elevage**

The fruit for the 2007 Guido was hand-picked, with yields at about 2.7 tons to the acre. Like all K wines, the fruit was foot crushed, fermented with only native yeasts, manual punch downs, basket-pressed, and aged in French oak, about 20% new, Bordeaux barrels (cooperages included Radoux and Taransaud). The Syrah and Sangiovese were co-fermented, enhancing color intensity and creating an immediate synergy between the varietal characteristics. The tannic structure of this wine should allow for extended aging, yet it is immediately approachable.

pH 3.85  
TA .67  
Alc. 15.5%  
175 cases produced