



2007 K Syrah Pheasant—Wahluke Slope (100% Syrah)

Tasting Notes:

A laser-like core of rich black fruit nearly says it all. This wine is luxuriously wound with layers of earthy finesse, sage, five-spice, and blackberry compote. Expansive on the palate with a fine-grained grip, this wine pimp-slaps your mouth and you just want more ... an absolute beauty in a bottle. —*Charles Smith*

Technical Information

Vineyards:

Pheasant—Planted in 2000 is known for large areas of well-drained, sandy gravelly soils deposited by ancient glacial floods. Located in the Wahluke Slope AVA, the soil is Quincy Loamy Fine Sand - a sandy loam over sand. It's sandy, get it? Pheasant Vineyard is owned and sustainably farmed by brothers Butch and Jerry Milbrandt.

Elevage:

The hallmark of the 2007 vintage in the Wahluke Slope AVA is concentration—richness, dark saturated color, and layers, upon layers of aromas and flavors. Like most K wines, the fruit for the Pheasant was hand-picked in mid-October. Fermented with native yeast and hand punched-down, then aged in 100% French oak barrels, 30% of which was new. (Cooperage: Sirugue, Remond, & Ermitage.)

A number-one stunner from a hallmark vintage. As our assistant winemaker Andrew Latta puts it, “*LASER.*”
Total production: 187 cases