



2008 K "El Jefe" — Walla Walla Valley

80% Tempranillo & 20% Cabernet Sauvignon, En Chamberlain

Tasting Notes: Fly to Spain. Muddle together black leather, fire roasted tomato, bull's blood, ancient spice and the sweat of one talented matador. Strain into glass.....On second thought, save the trip and the mess: just drink the El Jefe at home. —Charles Smith

Score 95 (2007 Vintage) Robert Parker, The Wine Advocate, September 2010

"Aromas of smoke, espresso, mineral, licorice, and blackberry lead to a dense, concentrated, impeccably balanced wine that should continue evolving for another 4-6 years and offer a drinking window extending from 2014 to 2027." —Jay Miller

Score 94 (2006 Vintage) Robert Parker, The Wine Advocate, October 2009

"The soaring aromatics belie the wine's barrel aging regimen. The most prominent features are tons of spice, mineral, incense, lavender, black cherry, and blackberry. Medium to full-bodied, it exemplifies the image of iron fist in a velvet glove. Built for cellaring, this structured yet beautifully balanced effort will benefit from 8-10 years of patience by purchasers. His 2006 collection is as good or better than anything done to date, although a tasting of the 2007 barrel samples indicate that the best is yet to come." —Jay Miller

Vineyard:

En Chamberlain: Freewater cobbly loam over gravel sand, an ancient dried riverbed located on the floor of the Walla Walla Valley, biodynamically farmed. Planted in 1997.

Technical Information:

Yield: 1.5 tons per acre

Sorting: 1 time

Yeasts: Native

Treatment: Punch down

Malolactic Fermentation: yes

Ageing: French Burgundy Barrels

Fining: none

Total Production: 137 cases

Release date: September 1, 2010

Alcohol: 14.5%

Total Acid: .535

pH: 3.83

Residual Sugar: none