



2008 K Syrah “Pheasant”—Wahluke Slope

Tasting Notes

Sun-drenched ripe black fruit, wet stone, baking spice and grilled meat. —*Charles Smith*

Vineyard

Pheasant: This vineyard is known for large areas of well-drained, sandy gravelly soils deposited by the 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 Butch and Jerry Milbrandt. Planted in 2000.

Elevage

The hallmark of the 2008 vintage in the Wahluke Slope AVA is concentration—rich, dark saturated color, and layers, upon layers of aromas and flavors. Like all K wines, the fruit for the Pheasant was hand-picked in mid-October, fermented with native yeast, hand punched-down, and basket-pressed, then aged in 100% French oak barrels, 30% of which was new.

Technical Information

Yield: 2.6 tons per acre

Sorting: 1 time

Yeasts: Native

Treatment: Punch down

Malolactic Fermentation: yes

Ageing: French Burgundy Barrels

Fining: none

Total Production: 193 cases

Release date: April 2010

Alcohol: 15%

Total Acid: .63

pH: 4.04

Residual Sugar: none