



2008 K Syrah "Phil Lane" — Walla Walla Valley  
100% Syrah, Phil Lane

**Tasting Notes:** We LOVE this wine. Huge violet, boysenberry, lavender, campfire, smoked meat, cold stone. This wine oozes flavor proving that big things do come in small packages. Only 70 cases exist. —Charles Smith

**Score: 93 (2007 Vintage) Wine Spectator** October 2010

*"Ripe fruit, earth and tar notes combine to produce complex and powerful flavors in this big, brawny Syrah. There's black cherry and currant at the core, with dead leaf and soy sauce notes poking in from the side. Massive structure needs time to soften. Best after 2013."* —Harvey Steiman

**Score 96 (2007 vintage) Robert Parker, The Wine Advocate,** September 2010

*"Deep purple-colored, it surrenders a captivating nose of pain grille, mineral, truffle underbrush, and blueberry. Dense, savory, and mouth-coating on the palate, it is already showing signs of complexity."* —Jay Miller

**Vineyard:**

**Phil Lane:** Located in the Walla Walla Valley, K's only estate vineyard and part of the original homestead property. Soil composition consists of Yakima cobbly loam in ancient dried riverbed. This well-drained site is part of the Mill Creek drainage system, resulting in a cooler climate than other parts of the Valley. The vines are trained very low to take advantage of the radiant heat provided by the large cobbles. Floral aromatics like lavender and lilac are common. The vineyard is named for Phil Lane Sr. who raised his family on the property. His colorful past included amateur and professional boxing, the first Native American to obtain a degree in forestry, two citations from President Lyndon B. Johnson, a passion for training quarter horses, and a love for the Wallowa and Blue Mountains. Planted in 2002.

**Technical Information:**

Yield: 1.1 tons per acre

Sorting: 1 time

Yeasts: Native

Treatment: Punch down

Malolactic Fermentation: yes

Ageing: French Burgundy Barrels

Fining: none

Total Production: 70 cases

Release date: September 1, 2010

Alcohol: 15.5%

Total Acid: .545

pH: 3.71

Residual Sugar: none