



2009 K Syrah “Pheasant Vineyard”—Wahluke Slope 100% Syrah

Tasting Notes: Part crushed lavender and violets, and part gravel pit. Silky smooth. Totally fresh. A remarkable cool climate syrah. —*Charles Smith*

Score 93 (2008 vintage) **Robert Parker’s Wine Advocate**, September 2011

“The nose is more brooding and on the palate the wine is more structured. There is plenty of ripe savory fruit and enough fine-grained tannin to support 2-3 years of cellaring. Drink it through 2020.”

Score 93 Wine Spectator, October 2011

“Polished, focused and dense, with blackberry, black cherry, licorice and black pepper flavors, finishing with black olive character. Shows length and vivacity, Drink now through 2018.”

Vineyard:

Pheasant: Planted in 2000, it is known for large areas of well-drained, sandy gravelly soils deposited by ancient glacial floods. Located in the Wahluke Slope, 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 2009 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, foot-stomped, fermented with native yeast and hand punched-down, then aged in 100% French oak barrels, 30% of which were new. (Cooperage: Sirugue, Remond, and Ermitage.)

Technical Information:

Yield: 2.3 tons per acre

Sorting: 1 time

Yeasts: Native

Treatment: Punch down

Malolactic Fermentation: yes

Ageing: French Burgundy Barrels

Fining: none

Total Production: 370 cases

Release date: April 1, 2011

Alcohol: 15%

Total Acid: .63

pH: 3.83

Residual Sugar: none