



# 2019 K MILBRANDT SYRAH

## TASTING NOTES BY WINEMAKER CHARLES SMITH

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Oozing with flavor and personality. No shrinking violet here. Yet violets, black tea, and black raspberry rise from the glass to give way to a powerful structure laden with wet earth, nori, crushed rock, black plum, and cold fireplace ash. Exhilarating with every sip – satisfying with every mouthful!

## VINTAGE NOTES

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The 2019 vintage was on the cooler side as it started slow with later-than-usual bud break and continued on to be fairly moderate throughout the year. Some vineyards had issues with an October freeze a bit earlier than usual, but our high-elevation vineyards have great air drainage which allows us to extend the growing season late into October without freeze. This yielded fantastic ripening and some awesome wines with incredible balance and character. Overall, we are excited about the wine produced in 2019, which has brought us more finesse, incredible flavors and lovely balance.

## CURRENT SCORES

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### 94 Points, *James Suckling*

“Inviting aromas of dark fruit and whole spice. Very earthy and pure on the palate. Full-bodied with fine, chewy tannins. Lots of chocolate and walnut as well. Very good balance. Best after 2024.”

### 92 Points, *Vinous–Owen Bargreen*

“Charles Smith has been crafting the Syrah Milbrandt for more than 10 years. The 2019 edition was aged in 25% new French oak puncheons for 18 months before bottling. Ripe black tea and blackberry compote aromas combine with shades of creosote. The palate is very lithe with a soft texture. Layers of ripe dark fruits mingle with mineral, smoky undertones and shades of soy sauce.”

### 90 Points, *Anthony Mueller–Robert Parker’s Wine Advocate*

## VINEYARD

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### Clifton Hills Vineyard (50%)

Owned and farmed by the Milbrandt family, this vineyard is a vigor-limiting mix of stone strewn sand transitioning over the first two feet of soil to deep glacially deposited gravel. These soils are extremely well drained allowing total control of the canopy.

### Sundance Vineyard (50%)

Loamy, fine sand over silica limestone, these ancient soils above the Missoula Flood plain are some of the best to grow fruit. This site is higher elevation and has cooler evenings, which creates later ripening, lots of minerality and concentration. A hidden gem!

## WINEMAKING

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**Varietal Breakdown:** 100% Syrah

**Appellation:** Wahluke Slope

**Production:** 3.1 tons per acre, native yeast, 100% whole cluster fermentation, 42 days on skins | 17 months barrel-aged on lees in 30% new French oak puncheons

**Wine Analysis:** 5.3 g/L titratable acidity, 3.95 pH, 14% alcohol, no residual sugar

**UPC:** 184745001000

