



2022 K VINTNERS MOTOR CITY KITTY SYRAH



VINTAGE NOTES

2022 was a unique year for wine grapes in Washington State. A slow start due to a late spring eventually balanced out into an even and warm summer, ultimately leading to one of the longest falls we have ever experienced. Our vineyards, which produce great grapes year in and year out, harvested fruit that lent itself to extremely special wines this year. Wines that are firm, bright, and beautiful, with lovely aromas. We're excited to watch them continue to develop and provide enjoyment for years to come!

CURRENT SCORES

98 Points, James Suckling

"This is an extremely complex, smoky, terroir-driven syrah that offers crushed wild berries and plum skins layered with hints of white pepper and cured meat. Broad, mouth-filling and full-bodied, it has a mineral, peppery edge and dusty, very fine tannins. Long and persistent, showing hints of crushed herbs and ashy soil in the end. Drink or hold."

99 Points, James Suckling - Ranked No. 7 in James Suckling's "Top 100 World Wines" and No. 2 in their "Top 100 Value Wines of 2024" ('21 vintage)

"The aromas leap out of the glass. Wet earth, tapenade, green peppercorns, volcanic ash and tea leaves. Hints of orange peel. It's electric on the palate, so savory, so earthy and so mineral-ly, with stemmy and tea-like tannins. The freshness and energy are astounding, and the finish just keeps going. Delicious syrah. Drink or hold."

93+ Points, Jeb Dunnuck ('21 vintage)

"Smoky, gamey, Northern Rhône-like aromatics all give way to a medium-bodied, fresh, focused beauty that has fine tannins, a solid core of darker fruit, lots of peppery, meaty nuances, and outstanding length."

VINEYARD

Boushey Vineyard (100%)

Owned by Dick Boushey, one of the premier vineyard owners in Washington State. This is the highest elevation plot and has a southwestern slope and sandy volcanic soils. Three clones of Syrah are planted on this site: 383, 174 and Joseph Phelps.

WINEMAKING

Varietal Breakdown: 100% Syrah

Appellation: Yakima Valley

Production: 3.3 tons per acre, native yeast, 100 % whole cluster fermentation in concrete tank and SS Rules, 45 days on skins | 20 months aged on lees, in 25% new French oak puncheons | 2802 cases **Wine Analysis:** 5.2 g/L titratable acidity, 3.98 pH, 14% alcohol, no residual sugar

UPC: 184745001109