



2013 B. LEIGHTON SYRAH

Coming from Olsen Vineyards, one of the best places to make Syrah in Washington State and, dare I say, the world. Expressive, dense and dark with black cherry, wet earth, thyme and cured meat. And it doesn't stop there. Layers of green olive, plum and coffee. Focused and rich, but with finesse. To top it off, finishes with intense black pepper, crushed gravel and rare-grilled lamb. Delicious!

BLEND

100% Syrah

APPELLATION

Yakima Valley

PRODUCTION

Yield: 2.9 Tons per Acre

Yeast: Native

31 Days on Skins

20% New French Oak

20 Months Barrel-Aged

WINE ANALYSIS

5.9 g/L Titratable Acidity

3.89 pH

14.5% Alcohol

ABOUT

Created by award-winning Washington Winemaker, Brennon Leighton, B. Leighton Wines were created to showcase the world class terroir of Washington State. B. Leighton Wines are authentic, classic and alive. Their character showcases why Washington State is one of the best places in the world to make wine. All three of the vineyard-driven varieties come from the crest of Olsen Hills in the Yakima Valley, on the other side of the Yakima river from Red Mountain. Feral fermentation, longer maceration. Extended lees contact. No filtering or fining. Brennon makes artisan wines to capture the unique qualities of each variety and the essence of their place.

One glass of B. Leighton Wines and you'll understand why Washington State is one of the best places to make wine!

ACCOLADES:

93 Points, *Wine Spectator*

"Focused, polished and intense, centered on blackberry and red plum flavors, with hints of pepper and caramel as the finish extends. Best from 2017 through 2022."

94 Points, *Robert Parker's The Wine Advocate*

"Lastly, and from tiny yields, the 100 case 2013 Syrah Olsen Vineyard was fermented with 100% whole clusters and aged in 20% new puncheons for 18 months. Gamey, spice and complex, with gorgeous crème de cassis fruit and a touch of graphite, this beauty is full-bodied, layered and elegant, with ripe tannin, a stacked mid-palate and a great finish. This is a serious wine that will benefit from short-term cellaring and drink well through 2028"

VINEYARD

Olsen Brothers: Olsen Brothers is located on the Northwest bend of the Yakima River as it turns North at Red Mountain. The elevation averages about 1000 feet and the soils are sandy with broken basalt.

VINTAGE

The warmest vintage since 2003 cooled off just in time for harvest. The resulting wines were less likely to tip over into overripe favors or high alcohol levels, and picking proceeded at a normal pace. Total tonnage was up about 5 percent over 2012, a record for the state. 2013 made us thank Sweet Baby Jesus that our white wine vineyards are cool sites at higher elevation. The very warm vintage cooled down in mid-September allowing us to pick at the perfect moment in the first week of October. This gave us generous full favored wine while still keeping focus.



SIXTO



VINO

WINES OF
SUBSTANCE

SECCO
ITALIAN BUBBLES

CASASMITH

B. Leighton