



# 2014 B. LEIGHTON SYRAH

*Black pepper and wet rock. Dark, danky and expressive, what a wine! Black plum, charred meat, aged leather and spices. Finishes long on the palate with herbal notes that are reminiscent of wild mint. A f@#\$%ing great wine!*

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## BLEND

100% Syrah

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## APPELLATION

Yakima Valley

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## PRODUCTION

Yield: 2.1 tons per acre  
Yeast: native  
100% whole cluster pressed  
33 days on skins  
25% new French puncheons  
18 months barrel-aged on lees

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## WINE ANALYSIS

5.6 g/L titratable acidity  
3.97 pH  
15.4% alcohol

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## UPC

184745007101

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## CURRENT & PAST SCORES

### 93 Points, *Stephen Tanzer/Vinous*

“Bright, dark red with ruby highlights. Knockout nose melds aromas of raspberry, strawberry, wild herbs, game, mocha and leather. At once savory and juicy, offering a rare combination of creaminess and inner-mouth lift, with its intense cassis fruit accented by spices. A very classy wine with a captivating light touch and suave tannins.”

### 94 Points, *Robert Parker’s Wine Advocate (v2013)*

“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 fullbodied, 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.”

### 93 Points, *Wine Spectator (v2013)*

“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.”

## VINEYARD

**Olsen Brothers** (100%): 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

2014 had an early spring and a wonderful, long summer with cool nights to help maintain great acidity in the grapes. Going into the Fall, temperatures cooled down quite a bit throughout the state, and we were able to hang the fruit for a long period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining the acidity to produce bright, focused wines.



SIXTO



WINES OF SUBSTANCE

B. Leighton