



K MOTOR CITY KITTY (MCK) SYRAH 2019

TASTING NOTES BY WINEMAKER CHARLES SMITH

A generous display of Syrah. Lavender, white pepper, black plum, grilled meat, cold fireplace ash, Asian five spice, seashells. All-encompassing, totally engaging – a seamless delivery of a classic!



VINTAGE NOTES

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

98 Points, #6 of 600 – Washington State Annual Report 2022, James Suckling

“Layered aromas of plums, black cherries, leather, bark and iron. Full-bodied with a lot of nuance. Firm, gripping tannins. Dried roses and crushed blackberries mix with dark, mineral complexity, leaving a buzz on the palate. A clear note of cocoa powder comes through. Concentrated and dynamic. Superb. Best after 2024.”

92 Points, Vinous–Owen Bargreen

“The 2019 Syrah Motor City Kitty (MCK) is sourced from the Oldfield Block in the Boushey vineyard, set on sandy volcanic soils. On the nose, bright black fruits with citrus ember and sagebrush undertones all meld in the glass. The palate brims with acidity and finesse throughout the drinking experience. Medium-bodied and less fleshy than the 2018 edition but equally good, this excellent Syrah isn’t going anywhere for another eight years.”

VINEYARD

Boushey Oldfield Block (100%)

Owned by Dick Boushey, one of the premier vineyard owners in Washington State. This vineyard was planted by Dick with the help of Brennon Leighton. 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: 3.1 tons per acre, native yeast, 100% whole cluster fermentation, 47 days on skins | 21 months barrel-aged on lees in 25% new French oak puncheons

Wine Analysis: 6.2 g/L titratable acidity, 3.88 pH, 14.5% alcohol, no residual sugar

UPC: 184745001109

