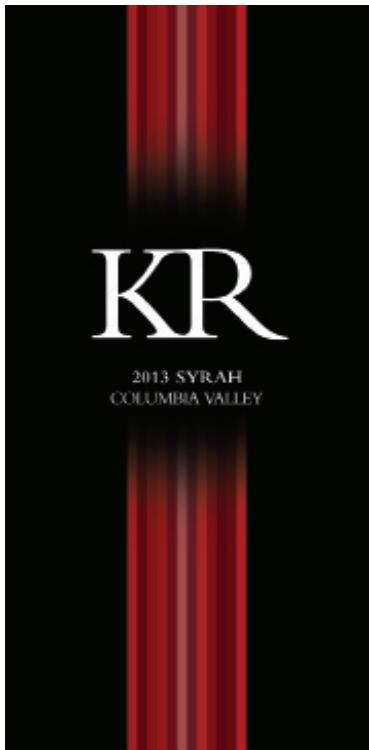


KR CELLARS



2013 KR SYRAH COLUMBIA VALLEY

99% Syrah | 1% Viognier

“A concentrated aroma of ripe raspberries, wild blueberries, and huckleberries that has nuances of cedar, smoke, and leather that linger and intrigue. On the palate the core flavor of wild blueberry is surrounded by hints of raspberry, cherry, plum and blackberry. The lively acid backbone supports a complex finish of blackberry and clove with touches of tobacco leaf.”

- *Keith Pilgrim*

*Keith Pilgrim,
Owner/Winemaker*

VINEYARD

Columbia Valley, Washington State

A blend of Syrah from two vineyard sites growing two distinct clones of Syrah. Syrah from Red Mountain enhances the structure and depth of the wine, and a small percentage of Viognier was cofermented to lift the bouquet.

GROWING CONDITIONS

2013 approached the record for the warmest growing season, getting off to a quick start with bud break in early April and continuing with a warm spring leading into a very warm, consistent growing season. The absence of very hot temperatures kept the grape plants ripening the fruit throughout late July and August and resulted in an early start to harvest. Warm weather in the extended fall allowed the ripening to continue evenly and consistently for all varietals in contrast to 2012. Our initial impressions of the wines from the 2013 vintage are wines with a huge fruit expression with big structure and depth. The wines are more expressive in their youth than the 2010 or 2011 vintage.

HARVEST

Average Sugar - 25.0° Brix | Average Titratable Acidity - 0.530 g/100ml | Average pH - 3.68
Harvest occurred from September 19th to October 1st.

WINEMAKING

Fermentation in both open and closed tanks with a variety of yeast types and some multiple yeast fermentation help to create wines with huge fruit flavors and fine well integrated tannins. Aged for up to 22 months in French oak barrels, 24% new.

BOTTLE

Titratable Acidity - 0.61 g/100ml | pH - 3.73 | Alcohol - 13.5% by volume | Production - 1780 cases