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**Subject:** K Syrah Syrah Wine tasting at Santiam  
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**To:** tasting santiam tasting@santiamwine.com

DR

**Check us out this Friday night we have a great line-up! Don't miss this spectacular wine tasting!**

**What: Washington Syrah**

**Where: Santiam Wine & Bistro**

**Time: 4-8 PM.**

**Cost: Full Pour \$30 Half Pour: Half Pour \$17**

**Try our special pairing: Olive Tapenade, Parmesan Cheese, Dried meats, Stone ground mustard, Warm French Baguette Platter**

**2011 K Vintners "The Hidden" Syrah Northridge Vineyard Wahluke Slope \$72 Glass pour \$20**

Aged in 100% new 500 liter barrels, the 2011 Syrah The Hidden Northridge Vineyard is an incredible Syrah that gives up pure aromas and flavors of blackberry, ground pepper, minerality, and dried spices and hints of vanilla in its full-bodied, elegant and seamless profile. Slightly more mid-weight than prior vintages, yet with beautiful concentration and solid mid-palate depth, it has enough tannin and richness to evolve gracefully for over a decade as well. **95 Robert Parker Wine Advocate. This is a highly allocated wine!**

Big, rich, powerful. The list... black fruit, blood, iodine, crushed granite, charcoal, grilled meat, anise. Just one ass kicker of a wine. Very big, very deep and very elegant from beginning to end...Charles

"One of the highlight (and largest) tastings for this report, the team at K Vintners consists of wild man himself, Charles Smith, and Andrew Latta and Brennon Leighton. Despite the rock star persona, when it comes to the wines, these guys are dead serious, source grapes from some of the top sites, and simply get out of the way once they're in the winery. All of the single vineyard Syrah's are fermented with native yeasts and 100% whole cluster, and see an extended time in mostly neutral French oak puncheons."

**2012 Gramercy Columbia Valley Syrah WA \$40**

Moving to the 2012's, and the first vintage for the cuvee, the 2012 Syrah Columbia Valley comes all from The Rocks region of Walla Walla in 2012, but will incorporate grapes from other regions throughout the Columbia Valley going forward (hence the Columbia Valley AVA). Tasted as a final blend, it offers impressive pepper, bacon fat and assorted dark fruit qualities to go with a medium to full-bodied, classy, perfumed and layered profile on the palate. Possessing solid concentration, good mid-palate density and superb length, it's a beautiful Washington State Syrah that will drink well for 10 to 15 years. **91-93 Points Robert Parker Wine Advocate**

Master Sommelier turned winemaker, Greg Harrington is fashioning some of the top wines in Washington from his base in Walla Walla. His 2011s showed beautifully from barrel last year, and didn't disappoint this year from bottle. His 2012s will be even better.

**2012 Robert Ramsey McKinley Springs Syrah WA. \$35**

Drink this Syrah now or cellar it for later, you will be pleased either way. From McKinley Springs

we bring you one of our vineyard designated Syrah's with a nose that wraps star anise, cherry and forest floor inside an inky package. Rich and chewy, the dark fruit drips from a bold backbone ending in a smoky finish with lingering bacon fat.

**90 Points Wine Spectator**

**2010 Folin Syrah Rogue Valley, \$33**

The nose is filled with dusty cinnamon and all spice components, with fresh plums and a hint of white pepper. The mouthfeel is lush and bright with blackberries and currants. The balanced acidity elevates the soft tannins for a smooth and satisfying finish.

**FOOD PAIRING:**

Syrah is a fairly versatile wine, however we choose to pair it with lamb, sausages and grilled meat of all kinds. One of our favorite pairings is a Moroccan Vegetable Stew. The traditional Moroccan spices enhance the clove and cinnamon flavors in the wine, making for a hearty Fall feast

**2008 Cliff Creek Southern Oregon Syrah \$25**

Hints of caramel and honey arouse your senses. Flavors of deep, dark plum and cassis intensify as they cross your palate. This medium-bodied wine ends with a smooth finish that is perfectly paired with Italian food or beef.

Double

Gold Savor NW Wine

Gold San Francisco International

Wine Comp

Silver– **New York World Wine**

**2012 L'Ecole Columbia Valley Syrah \$24**

Dark, robust and spicy this harmonious Syrah shows flavors of black current, blueberry and earth through a finely textured finish.

The growing region in Washington State is ideally suited to maximize the full expression of Syrah. Spicy, rich and complex, with soft tannins and bright acidity, our Columbia Valley Syrah is the perfect food pairing wine.

Cheers,

Debbie Rios

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