



For us, compiling tasting notes feels like talking about our first-born child. How can we say anything besides how wonderful, enjoyable, complex, and well we think we've done? We are truly in love with our first release. We're proud — and therefore, biased. So, we sent a few bottles around the neighborhood and asked others to tell us what they tasted in the bottle. One particular stranger sent us two notes over a week's time that answered our nagging question: How do we describe Kerloo objectively and honestly?

Happy reading! And sincere heartfelt gratitude to Miss Sally F. Come by anytime. We're dying to meet you!

2007 Syrah—Walla Walla Valley

Kerloo, lady and gent!

It's me again. The old wine tasting, note writing gal. Sorry for the radio silence, it took me a while to open the second bottle because the finish on that Les Collines is a week long. Kidding! (Kind of!)

Let me start by saying you should really consider putting a warning label on the Walla Walla bottle. Something like "SURGEON GENERAL DOESN'T RECOMMEND HAVING A CONVERSATION WITH ANYONE WHEN FIRST TRYING THIS WINE BECAUSE IT'S A BIT OF A SHOW STEALER AND YOUR CONVERSATIONAL SKILLS WILL SUFFER."

I kid, of course. My friend and I were silenced by one small sip of wine that felt like two big mouthfuls. The WW lets you know she's there, that's for sure! This wine is going to last a long time in the bottle. Longer than I am, at this point.

And it's a lot different from the first wine, if you ask me (which I guess you did although I'm thinking it was on accident). It's got a lot more of that fresh baked pie thing with a graham cracker crust. My friend pointed out a really serious layer of clove-like aromas that we agreed lasted pretty much all the way through whether in the nose, the mouth, or the belly. And then there was the thing that I really like about our wines in Walla Walla, the rocks. It must be the minerals, slatey, stones...something. But you have found it and it's alive and well in this Walla Walla Syrah. Bravo to your achievement on the first vintage! I look forward to hearing the serious folks name drop Kerloo to make themselves sound "in the know." And I guess they will be, matter of fact. I'm proud to have had this opportunity to be part of the lead-up.

Okay that's all for now. You've inspired me to bake a pie, a new recipe. Blackberry-wet-rocks-clove-graham-cracker pie. I'll serve it on old leather plates and call it Kerloo In The Bottle. Referencing, of course, to the movie "Waitress."

Best to you both,
Sally F.