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**2014 Sleight of Hand Cellars “Levitation” Syrah, Columbia Valley ($45)**  
This is one of S of H’s best Levitations to date. From the Lewis, Les Collines and Stoney Vine Vineyards and 40 percent whole cluster fermented, it shows a deep purplish color and enticing aromas of wild blackberries, blueberries, black currants, crushed roses, mulberry, sweet tobacco, lavender, violets and oriental incense. The black and blue fruit flavors are vivid and true to variety, with mouth encompassing flavors that are underlain with licorice, dark cocoa, French roast and loam and gravel earth. On the back, the wine turns chewy textured, with sensations of macerated berries, roasted nuts, crème de cassis, dried orange peel and burnt charcoal, followed by a lingering, spice dusted ripe tannin finish. **19+/20 points**.

**2014 Sleight of Hand Cellars “The Sorcerer” Grenache, Columbia Valley ($60)**  
This is an enchanting Grenache. It displays a deep ruby-garnet color and a seductive nose of raspberries, cranberries, red currants, pomegranates, wild roses, tobacco, orange peel, lavender and spiced white incense. The medium bodied flavors, as well, are alluring, with lavish red fruits that are imbued with licorice, cocoa powder, medium roast, and earthy minerals. The back reveals gently pressed berries, roasted pecans, crème de cassis, pomegranate seeds and charcoal pencil, followed by a lingering, savory (nutmeg, clove, herbes de Provence) ripe tannin finish. **19+/20 points**.

**2014 Sleight of Hand Cellars “Psychedelic” Syrah, Walla Walla Valley, Stoney Vine Vineyard ($60)**  
From the “Rocks,” this is a powerful Syrah. Fifty percent whole cluster fermented, this 100% varietal wine exhibits a deep ruby color and a sultry, smoky nose of wild fruits – blackberries, blueberries, black currants – crushed roses, truffles (The Rocks), pine needles, olive, lavender, violets and oriental incense. The flavors mirror the aromatics with thick, mouth encompassing deep fruits that are permeated with licorice, dark chocolate, Sumatra roast and distinct minerality. The back picks up roasted berries and walnuts, crème de cassis and stem extracts, all culminating in an again earthy, full bodied finish, with ripe juices counterpointing the ripe chewy tannins. **19.5/20 points**.