

The Specifics

Wine Details

Wine Name:	Kind Stranger Alter
Vintage:	2023
Varietal(s):	48% Cabernet Sauvignon, 38% Syrah, 14% Malbec
Appellation:	
Country:	Washington
Alcohol:	14.1%
Production:	



What Is It

Each varietal brings their own thing to this blend. Cabernet Sauvignon offers up dark fruit and backbone. Malbec brings a jammy mid-palate. And Syrah brings pepper and a savoriness. Combined into the Kind Stranger Alter, this blend is deep in color, complex, and powerful. It offers up blackberries, cocoa powder, and enough acidity to balance its tannins. The wine is vegan. Pair this with strip steak, French onion soup, and pasta bolognese.

Who Made It

Andrew Latta is the winemaker behind Kind Stranger. He is not particularly fond of the romanticism that can be found in the wine world as he believes it stifles innovation. His interest is in planting uncommon varieties in unique soils, keeping production extremely small, and ensuring a sustainable operation. Having been raised in a family of social workers, Latta donates a portion of all sales to Mary's Place (a homeless shelter for women and children in Seattle) and the International Rescue Committee (Latta was in Thailand during the 2004 tsunami).

Doug's Deep Thoughts

This is a blend that you do not see too often, though Washington does have a knack for blending together varietals from Bordeaux (Cabernet Sauvignon and Malbec) with those from the Rhone Valley (Syrah). The combination typically leads to velvety, fruit-forward wines. In fact, if you just add Zinfandel you have the ingredients (if not the recipe) for making the cult wine The Prisoner. The Kind Stranger Alter is wine with a purpose. It's intentionally limited in scale. It's an unconventional blend. It's focused on expressing the terrior of eastern Washington. And it supports causes greater than itself. Even if none of that is of interest to you, it's still a delicious, fruit-forward, approachable red that doesn't sacrifice quality for affordability. It's just good.