



KEVIN WHITE

W I N E R Y

Heritage

DuBrul Vineyard

2013 Red Wine

Yakima Valley

Tasting Notes

This wine intrigues with lifting aromas of cherry, cassis, rose petals and violets. On the palate you find these flavors wrapped around a plush, silky, medium body with fine tannins lending balance and structure. A very enjoyable wine to drink now, but will continue to evolve with another year or two in the bottle.

DuBrul Vineyard

DuBrul Vineyard is regarded as one of premier vineyards in Washington State. We are excited to have access to this fruit. Situated in the central Yakima Valley along the northern Rattlesnake Hills, DuBrul is a relatively cool site. This cool climate allows the vines to produce grapes which result in wines that are incredibly balanced, refined, and reminiscent of the old world.

Winemaking

At harvest, our grapes were gently de-stemmed and delivered as whole berries in various small lot bins for fermentation. For 3-5 days, a traditional cold soak ensued allowing flavor and color to integrate in the must before the presence of an alcoholic fermentation. Following this cold soak, inoculation occurred with select yeasts with manual punch downs occurring 3-4 times a day. Following the completion of fermentation, the wine was then gently pressed off its skins and placed in French oak barrels, 40% of which were new, for 22 months. The final blend was composed in January of 2015 allowing the wine to integrate in barrel 6 months prior to bottling in July 2015.

Vintage

2013 was a hot year for Washington State following the average 2012 and cool 2011 vintages. From spring to fall, our growing season ran 7-10 days ahead of a normal year and provided warm days and nights. The warmer temperatures required careful harvest decisions to ensure that the grapes did not become overripe.

Wine Analysis

57% Cabernet Sauvignon, 43% Merlot
14.5% alcohol, 5.6 g/L TA, 3.8 pH

Cases Produced: 169