



# KEVIN WHITE

## W I N E R Y

### La Fraternité

#### 2014 Red Wine

Yakima Valley

Upland Vineyard ~ Sugarloaf Vineyard ~ Boushey Vineyard

### Tasting Notes

La Fraternité pronounces bright red fruit from the moment you pull the cork. This Grenache, Mourvèdre, and Syrah blend is a lively wine with layered aromas and flavors of strawberries, raspberries, kirsch, violets and spice. On the palate, these flavors wrap around a silky medium body with a smooth, fresh and lingering finish. This wine pairs nicely with roasted chicken, grilled pork, Ahi Tuna and Salmon dishes.

### Vineyards

Upland Vineyard Grenache is bedrock of the La Fraternité with Sugarloaf and Boushey Vineyard contributing the Mourvèdre and Syrah in the blend.

### 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 originating from the Rhone Valley and manual punch downs occurred 2-3 times a day. Following the completion of fermentation, the wine was then gently pressed off its skins and placed in neutral French oak barrels for 10 months. The final blend was composed in August 2015, allowing the blend to integrate in barrel for 6 months prior to bottling in February 2016.

### Vintage

2014 was a hot year for Washington State leading to powerful and rich wines. From spring to fall, our growing season ran 2-3 weeks ahead of a normal year. The warmer temperatures required careful vineyard management and harvest decisions to ensure that our grapes did not become overripe and retained their acidity.

### Wine Analysis

60% Grenache, 32% Mourvèdre, 8% Syrah  
14.5% alcohol, 5.2 g/L TA, 3.68 pH

Cases Produced: 320