



KEVIN WHITE

WINERY

RESERVE

2014 RED WINE

YAKIMA VALLEY

TASTING NOTES

The 2014 vintage Reserve is a blend of my favorite wines from my favorite barrels in the cellar. With Upland and Sugarloaf Grenache, Sugarloaf Mourvedré and Boushey Syrah, this wine has all the fruit, spice, and grace of La Fraternité with additional structure and depth that adds length to the finish and additional bottle age down the road. Open for a few days, it just keeps getting better! This wine reminds me of the wines my wife Stefanie and I fell in love with from the Rhone Valley in France.

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

50% Grenache, 38% Mourvèdre, 12% Syrah
14.5% alcohol, 5.2 g/L TA, 3.78 pH

CASES PRODUCED: 97