



KEVIN WHITE

WINERY

EN HOMMAGE

2015 SYRAH

YAKIMA VALLEY

BOUSHEY VINEYARD ~ OLSEN ESTATES ~ ELEPHANT MOUNTAIN VINEYARD

TASTING NOTES

En Hommage opens with aromas and flavors of blueberries, violets, black currants and plum. Additional nuances of black pepper, minerality and spice complement the driving blue fruit flavors with refined tannins that wrap around a smooth, refined and delicate core. A hedonistic wine which exhibits the best of new world fruit yet retains the characteristics of old world Syrah. This wine pairs nicely with grilled pork tenderloin, lamb chops, and hearty Italian dishes.

VINEYARDS

The 2015 En Hommage Syrah is a blend of Boushey Vineyard, Olsen Estates and Elephant Mountain Syrah. From Olsen Estates, we source Block 20 Joseph Phelps clone Syrah which was planted in 2000. From Elephant Mountain, we sourced two clones of Syrah – Joseph Phelps, planted in 2002 and Tablas Creek, planted in 2005. From Boushey Vineyard, we source Joseph Phelps clone Syrah from the Birdhouse block planted in 1997.

WINEMAKING

At harvest, 80% of the Syrah grapes were gently de-stemmed and delivered as whole berries in various small lot bins for fermentation. The remaining 20% was fermented whole cluster. 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 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 (20% new) for 10 months. The final blend was composed in August 2016, allowing the wine to integrate in barrel for 6 months prior to bottling in January 2017.

VINTAGE

2015 was the hottest recorded year for Washington State leading to powerful and rich wines. From spring to fall, our growing season ran 3-4 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

100% Syrah

14.5% alcohol, 6.4 g/L TA, 3.8 pH

CASES PRODUCED: 250

WOODINVILLE, WASHINGTON
EST. 2010