



KEVIN WHITE WINERY

LA FRATERNITÉ

2015 RED WINE

YAKIMA VALLEY

UPLAND 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 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 2016, allowing the blend 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

60% Grenache, 33% Mourvèdre, 7% Syrah
14.9% alcohol, 6.2 g/L TA, 3.73 pH

CASES PRODUCED: 345

WOODINVILLE, WASHINGTON
EST. 2010