



KEVIN WHITE

WINERY

EN HOMMAGE

2017 SYRAH

YAKIMA VALLEY

BOUSHEY VINEYARD ~ OLSEN ESTATES

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 wine which exhibits the best of the new world yet retains the characteristics of old-world Syrah. This wine pairs nicely with grilled pork tenderloin, lamb chops, and hearty Italian dishes.

VINEYARDS

Our 2017 En Hommage Syrah is a blend of Boushey Vineyard and Olsen Estates Syrah. From Olsen Estates, we source Block 20 Joseph Phelps clone Syrah which was planted in 2000. From Boushey Vineyard, we source Joseph Phelps clone Syrah from the Birdhouse block planted in 1997 and from the Factory Foad block planted in 1996.

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 5-7 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, native yeasts began fermentation 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 (15% new) for 16 months. The final blend was composed in June 2018, allowing the wine to integrate in barrel for 7 months prior to bottling in January 2019.

WINE ANALYSIS

100% Syrah

14.3% alcohol, 6.4 g/L TA, 3.7 pH

CASES PRODUCED: 200