



KEVIN WHITE

WINERY

LA FRATERNITÉ

2017 RED WINE

YAKIMA VALLEY

UPLAND VINEYARD ~ BOUSHEY VINEYARD ~ OLSEN 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 and Olsen Vineyards contributing 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 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 neutral French oak barrels 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

67% Grenache, 25% Mourvèdre, 8% Syrah
14.9% alcohol, 6.0 g/L TA, 3.8 pH

CASES PRODUCED: 275