



KEVIN WHITE WINERY

2017 BLUE LABEL YAKIMA VALLEY RED WINE



TASTING NOTES

This wine jumps out as a lively blend of Bing cherry, plum, and blueberry aromas with floral and spice elements throughout. On the palate, these flavors are wrapped around a medium body with soft tannins leading toward a lovely finish. A very enjoyable wine to drink now. Pair this wine with food any night of the week!

ABOUT OUR BLUE LABEL

Starting with the 2014 harvest, we decided to source additional fruit from our vineyard partners to create new barrel selection opportunities for our flagship La Fraternité and En Hommage Rhone Blends. After finalizing the barrels which create those wines, and our wine club wines, we blend the remaining barrels to release as our Yakima Valley Red Wine. This wine is our tribute to the everyday Côtes du Rhône blends that are perfect to enjoy any night of the week.

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, native yeast fermentations took place with manual punch downs occurring 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 for 16 months.

WINE ANALYSIS

57% Syrah, 24% Grenache, 19% Mourvèdre
14.8% alcohol, 5.6 g/L TA, 3.7 pH

CASES PRODUCED: 525

WOODINVILLE, WASHINGTON
EST. 2010