



KEVIN WHITE WINERY

LA FRATERNITÉ

2021 RED WINE

YAKIMA VALLEY

UPLAND 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 Olsen Vineyard 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, select yeasts originating from the Rhone Valley began fermenting and manual punch downs occurred 3-4 times a day. After 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 2022, allowing the wine to integrate in barrel for 8 months prior to bottling in February 2023.

WINE ANALYSIS

57% Grenache, 35% Mourvèdre, 8% Syrah
14.9% alcohol, 5.8 g/L TA, 3.75 pH

CASES PRODUCED: 325