



KEVIN WHITE WINERY

MÉMOIRE

2021 WHITE WINE

YAKIMA VALLEY

BOUSHEY VINEYARD ~ OLSEN VINEYARD

TASTING NOTES

Mémoire opens with layered aromas of honeysuckle, preserved lemon, beeswax, and ripe pear. On the palate, these flavors wrap around a luscious and savory texture balanced with bright acidity on the finish. Fermented and aged in a concrete egg and neutral oak barrels for 9 months.

WINEMAKING

At harvest, we gently pressed our Roussanne and Grenache Blanc grapes as whole clusters. The juice was then transferred to oak barrels and a concrete egg after cold settling overnight. For primary fermentation, we utilized selected yeasts originating from the Rhone Valley. This fermentation process typically lasted around 14 days. After primary fermentation, the wines underwent malolactic fermentation. We allowed the wines to rest on the lees for 12 weeks, stirring occasionally to enhance the mid-palate of the wine. The final Mémoire blend was crafted in January 2023, giving it three months to integrate before bottling in April 2023.

VINTAGE

2022 began with one of the coldest springs on record. As we entered July, the vintage seemed set to be the coldest since 2011. However, warm weather graced us in August, September, and October, providing vintners with optimal harvesting windows. The 2022 wines display a richness and vibrancy comparable to some of the greatest vintages in Washington State.



WINE ANALYSIS

90% Roussanne, 10% Grenache Blanc

13% alcohol, 7.9 g/L TA, 3.5 pH

125 Cases Produced

WOODINVILLE, WASHINGTON
EST. 2010