



# KEVIN WHITE

## WINERY

### MÉMOIRE

2023 WHITE WINE

YAKIMA VALLEY

BOUSHEY 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 French 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 lasts around 14 days. After primary fermentation, the wines underwent malolactic fermentation. We allowed the wines to rest on the lees for 16 weeks, stirring occasionally to enhance the mid-palate of the wine. The final Mémoire blend was crafted in February 2024, giving it three months to integrate before bottling in April 2024.

### VINTAGE

2023 was a vintage marked by relative ease and high quality for Washington State wine. The growing season began with a cool spring, delaying bud break by a couple of weeks, but warmer temperatures in May quickly advanced vine development. The summer saw consistent above-average temperatures without extreme heat spikes, leading to even ripening. A mild fall allowed for an extended harvest period. The 2023 vintage wines exhibit intense flavors, vibrant character, and excellent balance.

### WINE ANALYSIS

85% Roussanne, 15% Grenache Blanc

13% alcohol, 7.1 g/L TA, 3.6 pH

100 Cases Produced