



SYRAH

2018 | BOUSHEY VINEYARD  
YAKIMA VALLEY

# 2018 SYRAH

## YAKIMA VALLEY AVA

"Wit is the Salt of Conversation, Not the Food."

— William Hazlitt

### BOUSHEY VINEYARD

The feast of reason and the flow of soul brought us to the Yakima Valley Appellation to source outstanding grapes from the famed Boushey Vineyards, to create our co-fermented Syrah. Field blending a small amount of Viognier with the Syrah helped create this aromatic and complex wine. This wine is not for the faint of heart, but for the quick of WIT.

### WINE DATA

Composition	93% Syrah, 7% Viognier
Case Production	263
Winemaking Notes:	Co-ferment with 7% Viognier
Aging process	100% Neutral French Oak
Bottle Date	December 2020
Release Date	May 2021
ph   Total Acidity   Alcohol	3.9   .56   14.5%

### TASTING NOTES

The nose offers up floral hints. Delicate fruit flavors open up in the mouth such as star fruit, star anise and dragon fruit, which develop into dense and dark flavors of black cherry, blackberry, black currant, cigar box and umami. The finish lingers with supple sweet tannins.

### FOOD PAIRING

Pan Seared Duck Breast {Courtesy of Fat Olives | Richland, Washington}  
Full recipe available on the web @ [www.WitCellars.com](http://www.WitCellars.com).

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