

SYRAH

2019

BOUSHEY VINEYARDS YAKIMA VALLEY

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YAKIMA VALLEY AVA

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

— William Hazlitt

BOUSHEY VINEYARDS

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 to 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	196
Aging process	18 Months 100% Neutral Oak
Bottle Date	August 2021
Release Date	May 2022

TASTING NOTES

The nose offers up floral hints of violet, and blueberry. The palate is supple and silky with sweet round tannins, and delights with flavors of savory dried herbs, cherry tobacco, pepper, and anise. This wine is elegant yet dense and dark, with a lingering, lovely finish.

FOOD PAIRING

Spicy Seared Pork Loin with Stewed Rosemary Scented Blueberries {Courtesy Chef John Gray | The Prosser House}

Prosser:

505 Cabernet Ct. Prosser Vintner's Village 509.786.1311

Woodinville:

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