



SYRAH

2021

BOUSHEY VINEYARD
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	100% Co Fermented Syrah
Case Production	320
Aging process	18 Months in 60% Neutral Barrels 40% New French Oak
Bottle Date	July 2023
Release Date	May 2024
pH Total Acidity Alcohol	3.86 .53 15%

TASTING NOTES

The nose offers up dark cherries, vanilla, violet and blueberries. The palate is silky with sweet juicy fruit, and savory dried herbs. This wine is bright and elegant, with a lingering finish.

FOOD PAIRING

Roasted Pork Tenderloin

{Recipe by Natasha of NatashasKitchen.com}

Full recipe available on the web @ www.WitCellars.com

Prosser:
505 Cabernet Ct.
Prosser Vintner's Village
509.786.1311

Woodinville:
19501 144th Ave. NE,
Suite A-400
425.286.6516



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@wit.cellars