



SYRAH

2022

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	Co-Fermented 93% Syrah 7% Viognier
Case Production	280
Aging process	18 Months in 60% Neutral Barrels 40% New French Oak
Bottle Date	August 2022
Release Date	May 2025
pH Total Acidity Alcohol	3.83 .86 14.5%

TASTING NOTES

By adding a small amount of Viognier to our Syrah and co-fermenting, we really bring out some interesting floral and silky notes. On the nose, you'll find complex aromas including raspberry, cherry, baking spice, and violet. On the silky palate you'll find hints of cured meat and pepper, along with anise and blueberry. You'll be treated to a beautifully lingering finish.

FOOD PAIRING

Oven-baked Ribs

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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