Carménère

LABEL: SMALL LOT

AVA: HORSE HEAVEN HILLS

VIN: 2022



WINEMAKER'S NOTES

Spicy cherry cola and mocha-infused black fruit with subtle green bell pepper notes. Dry and plush with juicy tannins and good volume. Ideal with grilled meats and roasted vegetables. Pairs well with semi-soft cheeses such as gouda or brie.

VINEYARD SOURCING

The fruit for this wine is grown at our estate Milt's Vineyard in the acclaimed Horse Heaven Hills. The fruit is exposed to dappled sunlight, allowing for uniform ripening and flavor development. Well balanced crop levels have allowed us to create wines with great depth and concentration.

GROWING SEASON

The 2022 vintage started out cool and wet. A mid-April blizzard caused bud break to be behind by two to three weeks. The delayed timeline carried all the way through harvest. Warmer than normal temperatures in September and October and the lack of end of harvest frost allowed for longer hang time and flavor development during the hot, but brief harvest.

WINEMAKING

Harvest Date: November 3, 2022 Primary Fermentation: Small macro bins with daily punchdowns. Malolactic Fermentation: 22% new French oak, 78% neutral oak Aging: 18 months Blending Date: July 17, 2024 Bottling Date: August 8, 2024 Drinkability: 2025-2031

TECHNICAL NOTES

Appellation: Horse Heaven Hills Blend: 76% Carménère, 24% Syrah Alcohol: 13.9% T.A: 0.58 g/100 ml pH: 3.89 UPC: 898012002002

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