

2017 Carmenère

Tasting Notes

• blackberry • black currant • dried roses • sweet tobacco • white pepper • spiced incense • dark cocoa • graphite • roasted nuts • mulberry •

Production Notes

A lesser-known Bordeaux varietal, the 2017 Carmenère continues our tradition showcasing the unique and complex notes of this once-prominent varietal.

Vineyards

• Summit View Vineyard, Walla Walla Valley

Winemaking

- Hand harvested grapes
- · Picked early in the morning
- Small lot fermentations in stainless steel tanks
- The cap was manually punched down twice a day
- The wine was aged for 18 months in French Oak barrels
- Cross flow filtration prior to bottling

Vintage

- 2017 was overall a moderate year delaying harvest by about a week
- The vintage started with a cool, wet spring with bud bread occurring in early April.
- Bloom occurred in early June catching up with the long-term averages
- August temperatures were slightly warmer than average increasing fruit maturation with cooler nights to retain natural acids
- Harvest started on September 13th lasting through the end of October

CARMENÈRE WALLA WALLA VALLEY

Wine Data

Appellation	Walla Walla Valley
Composition	100% Carmenère
VineyardsSum	nmit View Vineyard
Vintage	2017

Technical Notes

pH3.90
Total Acidity5.7 g/L
Alcohol14.5%
Harvest Date October 5 th , 2017
Bottling Date June 4 th , 2019
Production340 cases

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