

DILLON



2022 Grenache

Vineyard		Summit View
AVA		Walla Walla
Bottling Date		November, 2024
Composition		100% Grenache
RELEASE DATE		Spring, 2025



VINTAGE SUMMARY

The 2022 vintage in Washington featured three distinct extremes: an uncommonly cold spring, scorching, yet brief midseason heat, and a record-warm October that ultimately brought the fruit to ideal ripeness.

2022 began notably cold and wet which delayed bud break and raised concerns about harvest timing. A rare April snowstorm further compounded these challenges. Summer heat was short but intense and accelerated ripening, helping the vines recover and develop deeply concentrated flavors. Extended Autumn warmth then extended the growing season, ensuring full phenolic maturity and balanced acidity in the grapes. Overall, the result is wines of remarkable quality, marked by moderate alcohol, vibrant fruit expression, and elegant structure.

WINEMAKING NOTES

Plump hand-picked clusters were harvested and field-sorted on a cold October morning. Back at the winery, we covered the grapes with dry ice twice daily, and cold soaked for three days. On the third morning, we foot-crushed. No SO₂ or other additives were introduced. We continued foot-crushing the clusters for seven days until native yeast fermentation began, at which point we switched to punchdowns. After 48 days on skins, we pressed straight to barrel (50% new French oak). Native malolactic fermentation completed in March 2022. Following an extended 24-month aging on lees, the wine was racked once before being bottled unfiltered and unfiltered.

TASTING NOTES

Our second vintage of this wine. On full display are substantial differences between the 2021 and 2022 vintages. We were able to tip the scales more toward freshness rather than ripeness—resulting in more elegance and finesse.

Vibrant and elegant, this layered red opens with bright strawberry and black raspberry accented by dried flowers, and a subtle hint of mandarin orange and fresh herbs. Weightless yet mouth-filling, it delivers soft-tannins and fresh-acidity, with a kiss of umami, and white pepper adding depth. After 24 months on the lees in 50% new French oak barrels, the finish is refined and the new oak is perfectly integrated. Drink now—however, best after a decant—or hold for further development.