

Elephant Seven 2022 Side E



WINEMAKER NOTES

A white Rhone blend of 53% Roussanne, 38% Viognier, and 9% Marsanne. Fermented and aged on lees in neutral French Oak. This year all the Rhone whites were left to sit on skins for 24 hours prior to pressing. A long cold fermentation was used to preserve freshness. You'll notice a bit more reductive style on the whites this year. I wanted to play around with a balance between savory and fruit and suspect you'll like the result.

Aromatics of orange blossom, mint, tree fruit, and honeyed lemon zest. Medium bodied with apricot, white peach, soft cheese rind, and spice. A bit more savory than the last vintage but still fresh and pure with a nice balance between fruit and acidity. The zesty finish lingers with tons of minerality. This will pair very well with a wide variety of food: oysters, shell fish, ripe cheeses, and so on.

VINEYARDS

This wine comes from vineyards in the foothills of the Blue Mountains. Higher in elevation and with deep rich loess soils, excellent airflow and sun exposure, these vineyards produce white wine Rhone varietals with great natural acidity without being overripe or oily.

Retail Price: \$20

Blend: 53% Roussanne, 38% Viognier, and 9% Marsanne

Appellation: Walla Walla Valley

ABV: 13.2%

pH: 3.50

TA: 6.3 g/L

VA: 0.35 g/L

Bottle Date: March 23, 2023

Aging: Fermented and aged in neutral French Oak