

2023 LA DIAVOLA

TASTING NOTES

Because this wine really shines when served lightly chilled (seriously – so so good, do not miss), the aromas are mostly held inside the liquid so don't expect to smell a lot when you put your nose to it. The color is inky dark purple, as you'd expect from a wine composed of Petit Verdot and Syrah, and the flavors are very much aligned with that color: delicious sweet black currant and blackberry. There's a little bit of sweetness brought in by the Syrah Port component, and along with the chilling, that also enhances fruit flavors over other components. The solid tannins are smoothed out by the sweetness, but are very much there. This substantial wine is very easy to drink, hence the name La Diavola, or "she devil" – be careful or she may lead you into trouble...

WINEMAKER'S NOTES

The origin of La Diavola, like so many wonderful discoveries, lay down an unintended pathway. One year we had a small batch of Petit Verdot that simply refused to finish fermentation: it was almost dry, but not quite. Still a tiny bit sweet. I parked it outside in its tank while we finished up the rest of Harvest. By the time we had wrapped up everything else and I came back to that wine to decide what to do with it, the weather had cooled considerably, so what I tasted was a lightly sweet, chilled red unlike anything I had ever experienced, and I quite liked it! We bottled it just like that and it was an instant hit. Recreating a stuck fermentation like that first vintage would be... problematic, so these days we use a little bit of our Sweet Sarah dessert wine blended with Petit Verdot to make La Diavola. We use mainly neutral oak as the focus of this wine is the fruit flavors. Rarely (never?) will you find an intentionally sweet red table wine made with as much quality, substance and care as this one.

Composition
80% Petit Verdot, 20% Sweet Sarah Port

Appellation
Washington, Horse Heaven Hills

Vineyard
Coyote Canyon Vineyard

Crush Pad
Destem and light crush

Saignee
None

Yeast
D254

Fermentation
Small open-top fermentors, punched down by hand

Residual sugar
11.6 g/l

Aging
18 months in barrels

Oak
12.5%

Fining/Filtration
Unfined / cross flow filtration

Alcohol
14.9%

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Production
234 cases

Bottled
December 11, 2025

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PAIRINGS

Our top food recommendation with La Diavola is barbecue – the tangy sweetness of barbecue sauce matches beautifully with the structure of the wine, and the richness of the meat plays perfectly with the tannins. The wine is far from a one-trick pony when it comes to food, though. It goes great with other rich, salty or spicy foods like blue cheese, spiced nuts, and dark chocolate.

VINTAGE DETAILS

The 2023 vintage got off to a late, cool start, but then raced ahead with warm temperatures, making up ground throughout the growing season and even tracking slightly ahead of average by mid-July. A brief heat spike in August caused issues in some varieties but didn't slow down the speeding train of ripening. Harvest started off with a fury, bringing home one variety after another day after day. Yields were widely variable, and things were changing so quickly that yield forecasts sometimes turned out to be significantly higher or lower than expected when the grapes were harvested. This means that we got more of some varieties than expected, and less of others. The good news is that the quality was very good in nearly everything, so we are expecting some great wines from the vintage.

GRAPE VARIETY INFO

You won't find Petit Verdot and Syrah together in many wines, but they team up well here. Petit Verdot brings tannin and structure to the party, and port-style Syrah loosens things up with some soft sweetness.

FUN FACTS

In Italy, "Diavola" is a popular style of pizza, one with spicy pepperoni. Would it pair well with our La Diavola? Definitely. Less fun but potentially useful fact if you are ordering pizza in Italy: they pronounce it differently than we do, with the accent on the second syllable, dee-AH-vola.

AWARDS

Not entered into competitions

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