



2022 LA RONDE

TASTING NOTES

The deep, dark ruby color of this wine does not mislead, but the cherry in the nose does, a little bit: the wine fills the mouth not with red but with black on black fruit. Swirls of cassis and blackberry surround you, like the whorls left behind by a vanishing octopus. These are followed by earthier delights, reminiscences of tobacco and leather. The experience is so entrancing and goes on so long that you might forget where you are. When you come to, you will be delighted to find your glass has more in it and you will want it to go on forever.

Dry/full-bodied; medium tannin, medium acid, dark fruit flavors.

WINEMAKER'S NOTES

Creating a blend is one of the best ways to make the most out of any vintage, and it is part of what makes the La Ronde a standout, year after year. La Ronde revives the ancient historical blending practice of Bordeaux, which, before Cabernet Sauvignon and Merlot took over, was dominated by Malbec and Petit Verdot. Cabernet and Merlot ripen more consistently in Bordeaux, but the original blend is a beautiful thing if you can grow the grapes for it, like we can here in Washington.

Composition

61% Petit Verdot, 39% Malbec

Vineyard

Coyote Canyon Vineyard & Sunset Bench Vineyard

Appellation

Washington

Crush Pad

Destem and light crush

Yeast

D254

Fermentation

Small open-top fermenters, punched down by hand

Malolactic Fermentation

Yes

Aging

21 months in barrels

Oak

17%

Fining/Filtration

No fining/ cross-flow filtration

Alcohol

14.2%

Production

386 cases

Bottled

July 30, 2024



eleven

FOOD PAIRINGS

Pair it with steak, meat pies, posh burgers, smoked salmon, roast duck, cured meats, sharp cheddar, aged gouda, mimolette... yum! Also try it with cozy meals and occasions like meatloaf, lasagna, sitting by the fire and winter holiday dinners.

VINTAGE DETAILS

2022 was a very unusual vintage in Washington state. Conditions started to warm relatively early in the spring, leading to fears of frost damage, but then it cooled off a bit...and stayed cooled off through May and into a chilly Juneuary. Flowering (which is the event that really kicks off the grape timing) was 2-3 weeks behind average, which meant that harvest would be too. Summer temps were relatively even, with a short heat spike in August. It has been quite a while since we didn't harvest any grapes until September, and this year we didn't pick until the end of the first week, on September 7, and our next grapes were not until the 12th. Not only did harvest start late, ripening progressed slowly. The whole vintage was saved by unusually warm and dry conditions through September into October that facilitated beautiful ripening. In terms of the effects on the grapes, the vintage was terrific for our style of moderate alcohol, firm acidity, and just-ripe flavors. Acids were a little higher than usual in some of the whites, which is a delight.

GRAPE VARIETY INFO

This wine is a blend of two exceptional grape varieties: Malbec, known as "the black grape" for its dark color, was once widely planted in its native France but has found a new home in drier climates like Argentina and eastern Washington, where it thrives. Petit Verdot,

one of the original Bordeaux varieties, is rarely made into a varietal wine and is typically used in small percentages in blends, having been overshadowed in Bordeaux by earlier-ripening Cabernet Sauvignon and Merlot. In eastern Washington's warm climate, both grapes ripen beautifully, allowing for bold, vibrant wines and traditional Bordeaux-style blends like this Petit Verdot-Malbec combination.

FUN FACTS

La Ronde translates as "the Tour", which is a part of the name of many races, but in this case the race is the Ronde, the Ronde van Vlaanderen, the Tour of Flanders, another of the biggest single-day races of the year. Like a wine blend, it's a race that brings together various components to produce a great champion. In the case of the race, those components are 160 miles of narrow winding roads, wind, and short but very steep hills paved with cobblestones. If that sounds challenging, it is intentionally so – for most, we recommend sticking with the wine. It goes down much easier but still has a finish to remember.

AWARDS

Silver, San Francisco Chronicle Wine Awards



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