



# 2022 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

Petit Verdot & Syrah

### Appellation

Washington

### Crush Pad

Destem and light crush

### Saignee

None

### Fermentation

Small open-top fermentors, punched down by hand

### Aging

18 months in barrels

### Oak

None

### Fining/Filtration

Unfined / cross flow filtration

### Alcohol

14.9%

### Production

120 cases

### Bottled

April 26, 2024



eleven



## 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

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.

