



2024 LEMMA

TASTING NOTES

Some wines tell you exactly who they are from the first sip. Lemma keeps you guessing, and that's part of the fun. It opens engagingly with big, enticing aromas ranging from plums and allspice to toast and chocolate. In the mouth it undergoes a slightly mysterious transformation: initially smooth, bright and fruity, then it transforms on the way to the finish into a woody, brambly adventure. Let's go!

Full bodied, medium acid, medium tannin

WINEMAKER'S NOTES

Continual improvement of winemaking techniques requires frequent and ongoing experimentation. Performed within the constraints of a working winery, the winemaker's not-insignificant challenge is to design experiments that offer the potential for discovering improvements while minimizing the risk of bad batches. The first vintage of this wine was such an experiment – an ad hoc cofermentation of Lemberger and Malbec grape (though subsequent vintages have been blended, rather than cofermented). This combination was the inspiration for the name, unsurprisingly, but there is a double entendre here as well: the word "lemma" is a real word – a mathematical term defined as "a subsidiary proposition introduced in proving some other proposition." In other words, it's something that you discover on the way to getting to the main result. In our case, the main result is our Malbec and Lemberger (labeled LEM) varietal wines. But the Lemma is a delightful side street along the way, no?

Composition

60% Lemberger, 40% Malbec

Vineyard

Red Mountain

Appellation

Red Mountain (Washington on label)

Crush Pad

Destem and light crush

Yeast

D254

Fermentation

Small open-top fermentors, punched down by hand

Malolactic Fermentation

Yes

Aging

19 months in barrels

Oak

25%

Alcohol

14.5%

Production

239 cases

Bottled

April 23, 2026



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PAIRINGS

Think crush next door meets candlelight dinner. Comfortable enough to pair with a weeknight staple such as casserole or dress it up with, duck, pork or veal roasts. Either way, you're with your true love. If you want to keep that romantic dinner short and light, go for some pâté or charcuterie, or flavorful aged cheeses.

VINTAGE DETAILS

The 2024 vintage was quite a pleasant one, by and large, and produced bountiful quantities of excellent quality grapes. Spring arrived with close-to-normal timing, bringing warm and dry weather that continued through the summer. Fall saw the arrival of La Niña, which cooled temperatures, leading to a nicely spread-out harvest season. It also helped preserve precious acidity in the grapes, keeping things very well in balance. Overall, the harvest was moderate, with fruit arriving at a steady and manageable pace – which is not always (mostly not?) the case. Some other vineyards suffered a bit from winter frost damage, water supply issues due to low snowpack, or late-season rain, but our excellent vineyard management and focus on prompt harvesting allowed us to avoid all of these hazards and bring top-notch fruit to the winery across all of our varieties.

GRAPE VARIETY INFO

This is a unique blend of the bright Lemberger grape and the deep-thinking Malbec. An introverted extrovert.

FUN FACTS

The first vintage of Lemma happened because of a freeze that knocked out our usual source of Malbec. We filled in with Malbec and Lemberger from Kiona, and ended up fermenting some of each together because of fermentor size/space constraints.

AWARDS

Not yet entered into competitions



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