

2024 VIN DE LA VALLÉE

COLUMBIA VALLEY AVA

crushed cravel ▪ honey ▪ almond extract ▪ orange blossom ▪ stone fruit



VINEYARD

40% PORTEUS
35% COYOTE CANYON
25% SCHMIDT

ASSEMBLAGE

75% VIOGNIER
25% GRENACHE BLANC

WINEMAKER

DUSTY JENKINS

PRODUCTION

210 CASES

AGEING

3 MONTHS IN
STAINLESS STEEL

ALCOHOL - 12.1%

TA: 6.15 G/L | PH : 3.36

VINIFICATION

The Grenache Blanc and a portion of the Viognier were hand-harvested and pressed on September 14th. The juice was pressed and blended into tank, cold settled, and racked off of gross lees. The two lots were kept cold until the remainder of the Viognier was harvested on September 28th. The three lots were then combined, warmed, and co-fermented at low temperatures to preserve the delicate aromatics. The wine fermented dry, which took 12 days. After fermentation, it was inoculated with malolactic bacteria and then underwent full malolactic fermentation. The wine was then heat and cold stabilized and sterile filtered prior to being bottled on February 5th, 2025.

Aging. The wine was aged on fine lees in a stainless-steel tank for three months.

VINEYARD PRACTICES

Certified Sustainable WA



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