

# 2022 ALLOBROGES YAKIMA VALLEY AVA

blackberry • black tea • lavender • black cherry



## VINEYARD

100% SUGAR LOAF

## ASSEMBLAGE

48% GRENACHE

28% SYRAH

24% MOURVÈDRE

## WINEMAKER

DUSTY JENKINS

## PRODUCTION

676 CASES

## AGEING

18 MONTHS IN 100%  
NEUTRAL FRENCH OAK

ALCOHOL: 13.9%

TA: 6.0 G/L | PH: 3.72

## VINIFICATION

The fruit for the 2022 Allobroges was sourced from Sugar Loaf Vineyard in the Yakima Valley. A cool vintage allowed for extended ripening while allowing the fruit to retain acidity. These lots were hand-harvested and fermented separately. Fruit for this blend was destemmed, but not crushed, into 1-ton fermentation bins. The must had a pre-fermentation maceration of about 48 hours at 65°F. After those 48 hours of maceration, the bins were inoculated. During fermentation, extraction was achieved via hand punch-downs and pump over with macro aeration, three times daily. The wine fermented dry on the skins and was immediately pressed and transferred to barrel. Each barrel then underwent malolactic fermentation and then racked off of lees.

## ELEVAGE

The wine was aged entirely in neutral French oak for 18 months. The wine was racked twice while ageing and bottled on May 17, 2024.

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