



VINTAGE FACTS

The 2017 vintage started out with a cool, wet winter, with significantly above average snowfall in eastern Washington and Oregon. Going into spring, the cool trend continued.

As a result, bud break in 2017 was behind historical averages and significantly behind the most recent warm vintages of 2013-2015. Bloom was also slightly delayed.

The early part of summer saw average temperatures in the Walla Walla Valley followed by above-average temperatures in July and August. As a result, heat accumulation was a bit above average for the season, despite the cool start. Harvest began right on schedule, perhaps even a bit early, in late August.

Wildfires occurred throughout the Pacific Northwest late in the growing season, but there is no widespread concern of smoke taint in the grapes.

In the second half of September, temperatures cooled considerably, which delayed ripening. This allowed for luxurious amounts of hang time without the threat of increased sugar accumulation, stretching harvest into the first week of November. As a result, winemakers report that sugars were slightly down in 2017 whereas acid levels were up. Overall, quality is reported to be high.

Courtesy of the Washington State Wine Commission.

WINEMAKING NOTES

All of the fruit was gently destemmed and sorted into open top fermenters with 60% whole berries. A four-day cold maceration under controlled temperatures took place, after which the individual lots were inoculated with various Rhône and Bordeaux yeast selections. Fermentations were punched down twice daily, with temperatures never reaching above 82° F. After 14 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged in 228-liter French oak barrels for 16 months; 38% of these barrels were new. Racking occurred twice before bottling.

FOOD & SERVING SUGGESTIONS

Enjoy with rich red meat dishes including braised short ribs, filet mignon, meatball sliders with red wine onion jam, grilled flatbread with wild mushrooms and bittersweet chocolate mousse.

TASTING NOTES

A complex blend of the finest varietals from the Walla Walla Valley, the wine opens with a nose of plum, currant, blueberry, leather, tobacco and smokiness. The palate is velvety and juicy with dark cherry, cocoa, anise and dried herbs flavors filling out the frame with subtle tannins and a lingering finish.

Peak drinkability 2019 - 2026.

TECHNICAL DATA

Grape Type:

33% Syrah, 29% Cabernet Sauvignon,
19% Merlot, 19% Grenache

Appellation:

Walla Walla Valley

Vineyard:

Lefore, Eidolon,
Summit View and Waliser

Harvest Date:

Sep 18 - Oct 22, 2017

Harvest Statistics

Brix:

23.2 - 24.9°

Titrateable acidity:

6.52 g/L

pH:

3.49

Finished Wine Statistics

Alcohol:

14.8%

Titrateable acidity:

6.0 g/L

pH:

3.69

Fermentation:

Small bins

Barrel Regimen:

16 months in French oak barrels,
38% new oak

Bottling Date:

April 3, 2019

Cases Bottled:

513

MÉTIS

WALLA WALLA VALLEY