



VINTAGE FACTS

2018 was another warm vintage for Washington that was marked by ideal weather during the harvest season.

April was cool, delaying bud break slightly. Then May was one of the warmest on record, advancing bloom. This was followed by a cooler-than-average June.

Bloom was notably fast and even, contributing to a larger crop size that required extensive thinning. In some cases, particularly Merlot in some locations, berry size and cluster size were larger than normal.

July and August temperatures were quite warm, so much so that heading into veraison, 2018 was shaping up to be among the warmest vintages on record – and it still was based on Growing Degree Days. However, temperatures cooled considerably in September, creating ideal conditions for ripening.

“It was the best September that I’ve ever seen in terms of growing grapes,” one winemaker said.

The result of it all was a long, drawn out harvest season that started for sparkling wines in mid-August due to the warmth of the season but then ended in early November for some growers at larger sites.

Warm days during harvest continued sugar accumulation while cooler nights preserved acidity. As a result, Brix levels were slightly above average in 2018, while acid levels were higher than anticipated for a warm vintage.

Growers and winemakers are excited about the prospects for 2018, with many noting in particular the strength of the Rhône varieties. “Big color, big flavors,” said one. “I think it’s going to be a heck of a vintage.

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 22 months; 20% of these barrels were new. Racking occurred twice before bottling.

FOOD & SERVING SUGGESTIONS

Enjoy with grilled meats including prime rib with au jus, BBQ brisket, gourmet burgers topped with bleu cheese and onions, roast duck with pecan puree, wood-fired pizza with sausage and mushrooms and dark chocolate desserts.

TASTING NOTES

A blend of the finest varietals from the Walla Walla Valley, the wine opens with a nose of plum, mulberry, earth, clove and dark chocolate along with light barrel toast notes. The palate is mouth-filling and juicy with dark cherry, cocoa and minerality flavors framed by firm tannins, balancing acidity and a lingering finish.

Peak drinkability 2019 - 2026.

TECHNICAL DATA

Grape Type:

62% Cabernet Sauvignon, 15% Syrah, 14% Cabernet Franc, 7% Merlot, 2% Grenache

Appellation:

Walla Walla Valley

Vineyard:

Pambrun, Seven Hills, XL, Dwelley, Summit View, LeFore

Harvest Date:

October 12, 2018

Harvest Statistics

Brix:

24.9°

Titrateable acidity:

6.73 g/L

pH:

3.58

Finished Wine Statistics

Alcohol:

14.2%

Titrateable acidity:

6.0 g/L

pH:

3.69

Fermentation:

Small bins

Barrel Regimen:

22 months in French oak
20% new oak, 80% neutral

Bottling Date:

August 13, 2020

Cases Bottled:

1,530

MÉTIS

WALLA WALLA VALLEY