



PAMBRUN

2015 Vintage

2015 was the hottest on record in the valley to date. Spring was warm, resulting in an even bud break, two to three weeks earlier than normal. This was then followed by a nice even fruit set in the vineyard. As we progressed into summer, things heated up and stayed there, stretching well into September. It seemed like summer would never end. Then, we received a nice break from the heat as well as some much-needed precipitation. As we progressed into fall, temperatures returned to normal and harvest was nicely extended. The wines of 2015 are rich, structured wines with deep flavors and surprising freshness.

Vineyards

The inaugural Chrysologue is a blend of some the top vineyard sites in the Walla Walla Valley; Seven Hills, Summit View and Waliser Vineyards. These sites are spread across a very small geographic area, but encompass a diverse series of soil types ranging from wind-blown glacial loess to the famed basalt cobbles of the "Rocks." The elevation of these vineyard sites range from 900 to 1,250 feet in elevation. All vineyards are sustainably farmed, Salmon Safe and VINEA certified.

Winemaking Notes

All the fruit was gently destemmed and sorted into open top fermenters with approximately 50% whole berries. A three-day cold maceration under controlled temperatures took place, after which the individual lots were inoculated with various Bordeaux yeast selections. Fermentations were punched down twice daily, with temperatures never reaching above 80° 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 18 months; 35% of these barrels were new. Racking occurred twice before bottling in March 2017. The 2015 is a blend of 59% Cabernet Sauvignon, 24% Cabernet Franc and 17% Merlot. This wine is drinkable upon release, but will gracefully age for the next 10 - 15 years.

Technical Data

APPELLATION: Walla Walla Valley
 HARVEST DATES: September 1 – September 22, 2015
 HARVEST STATISTICS: Brix: 24.4°-25.8° Titratable Acidity: 5.1-6.5 g/L pH: 3.5-3.78
 WINE ANALYSIS: Alcohol: 14.9% Titratable Acidity: 6.0 g/L pH: 3.72
 RELEASE DATE: April 2018
 CASES PRODUCED: 373 Cases
 RETAIL PRICE: \$65

Tasting Notes

Our Bordeaux-style blend offers up a sensational nose of crème de cassis, black currant, sandalwood, scorched earth and violets all beautifully focused around an abundance of dark fruits, lush tannins and minerals. The mouthfeel is round and supple with tremendous length, concentration and balanced acidity. This wine pairs well with beef, lamb, wild game, roasted duck and rich tangy cheeses.