MÉTIS

Red Blend

2022

WALLA WALLA VALLEY

42% Syrah • 25% Cabernet Sauvignon • 21% Merlot
7% Cabernet Franc • 5% Malbec

2022 VINTAGE FACTS

The growing season started out with a cold, wet winter, putting significant moisture into the soil. Early varieties started to bud at the end of March through early April, aligned with recent history. A blizzard hit Columbia Valley April 11-14th. Temperatures went as low as 26 degrees in some areas. This caused primary and secondary bud damage in early varieties in some locations. It also stalled bud break for two to three weeks. Cool weather continued through bloom. Growers spent significant time thinning and working to control vigor.

Summer temperatures finally arrived after the third week of June. July and August had above average heat. However, by that point, the growing season was already two to three weeks behind recent years, as it had been all season.

As a result, most growers picked very little fruit in September. This left the state with both a sizable crop to pick in October and needing a month of exceptional ripening weather to bring the harvest home.

October, however, delivered exactly that. Columbia Valley saw ideal growing conditions, with temperatures five or more degrees above average, resulting in near-perfect finishing weather given the coolness of the season. Growers did 10-12 weeks of work in half that time or less. The final crop was heavier due to larger berries and clusters. Growers who managed to thin appropriately delivered exceptional flavors at lower Brix and higher natural acidity.

– Courtesy of the Washington State Wine Commission



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TASTING NOTES

A complex blend of varietals from the Walla Walla Valley, the wine opens with warm aromas of Himalayan blackberry, fig, nutmeg and cinnamon. Deep fruit flavors of ripe pomegranate, blackcurrant and cigar box notes are complemented by fresh acidity for a lingering finish. This wine is drinkable upon release and will cellar well for eight years.

TECHNICAL DATA

Grape Type: 42% Syrah,
25% Cabernet Sauvignon, 21% Merlot
7% Cabernet Franc, 5% Malbec

Appellation: Walla Walla Valley

Vineyards: Pambrun, Maison Bleue, Seven Hills, Ancient Stone

Harvest Date: October 4 – 29, 2022

HARVEST STATISTICS

Brix: 24.5°

Titratable acidity: 4.76 g/L

pH: 3.75

FINISHED WINE STATISTICS

Alcohol: 14.3%

Titratable acidity: 6.98 g/L

pH: 3.69

Fermentation: Stainless steel

Barrel Regimen: 22 months
23% new oak, 77% neutral

Bottling Date: August 2024

WINEMAKING NOTES

All of the fruit were gently destemmed and sorted into open-top fermenters. 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 87° 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 PAIRGINGS

Enjoy with rich red meat dishes like pan-seared steak with mushrooms and venison with berry sauce, wood-fired pizza and dark chocolate desserts.

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