MÉTIS

Red Blend

2023

WALLA WALLA VALLEY

52% Cabernet Sauvignon • 27% Syrah • 10% Merlot
7% Cabernet Franc • 4% Petit Verdot

2023 VINTAGE FACTS

The 2023 growing season started rather cool, delaying bud break for a couple of weeks in the spring. May was warmer than average which caught the vines up quickly and helped them to bloom. June was marked with hot temperatures in the Columbia Valley, but July steadied out with temperatures that were still above average but not hot enough to shut down the vines. One heat spike in August was followed by moderate temperatures in September and October, stretching out the season for winegrowers. The harvest was light, yet the quality is extremely high.

– Courtesy of the Washington State Wine Commission

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; 18% of these barrels were new. Racking occurred twice before bottling.



93 PTS.
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2023

TECHNICAL DATA

Grape Type: 52% Cabernet Sauvignon
27% Syrah, 10% Merlot, 7% Cabernet Franc
4% Petit Verdot

Appellation: Walla Walla Valley

Vineyards: Pambrun, Maison Bleue, Seven Hills

Harvest Date: Sept. 19 – Oct. 14, 2023

HARVEST STATISTICS

Brix: 24.1°

Titratable acidity: 6.02 g/L

pH: 3.70

FINISHED WINE STATISTICS

Alcohol: 13.4%

Titratable acidity: 6.67 g/L

pH: 3.58

Fermentation: Stainless steel

Barrel Regimen: 22 months
18% new oak, 82% neutral

Bottling Date: August 2025

TASTING NOTES

A complex blend of varietals from the Walla Walla Valley, the wine opens with sweet and savory aromas of blackberry, black plum, cedar and clove. Full-bodied with fresh tannins and balanced acidity, the palate offers fruit-forward and subtle barrel notes of dried blueberry, elderberry, graham cracker and herb de Provence. This wine may age up to ten years. Enjoy this wine with grilled meats and savory sauces like steak and mushroom sauce, cedar plank salmon and dark chocolate desserts.

FOOD PAIRGINGS

Enjoy this wine with grilled meats and savory sauces like steak and mushroom sauce, cedar plank salmon and dark chocolate desserts.

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