2021 **Chrysologue**



PAMBRUN

Vintage Notes

Bud break began March 31 and was followed by a series of cold nights, with temperatures in the 20s for over a week. Bloom began May 17 in Columbia Valley and continued into June. Temperatures warmed up considerably and stayed warm and dry throughout the summer. A heat dome descended on the Pacific Northwest from June 26-30. Growers reported temperatures of 118°F in Walla Walla Valley. Once the heat dome lifted, above-average temperatures continued. Veraison started in mid-July, well-aligned with recent years. Cooler temperatures started in mid-September and lasted through October, stretching out the harvest season. In the end, the heat dome and low yields were the big stories of the vintage. – *Sean P. Sullivan's Washington Wine Report*

The Vineyard

For the 2021 vintage, we partnered with Pambrun Vineyard and Seven Hills Vineyard. These sites are spread across a very small geographic area but encompass a diverse series of soil types ranging from deep, wind-blown loess over gravel deposits to the famed basalt cobblestones that penetrate deep into the soil. Combining these diverse terroirs of the Walla Walla Valley in SeVein vineyard allows us to create a unique blend with distinctive finesse and depth of flavor. All vineyards are sustainably farmed and Salmon-Safe Certified.

Winemaking Notes

The grapes were hand-picked in the early morning and brought to the winery where they were gently destemmed and carefully sorted into open-top fermenters with whole berries. After a five-day cold maceration, the individual lots were inoculated with various Bordeaux yeast selections. Fermentations were pumped over and punched down twice daily, with temperatures never reaching above 85°F. After 15 days of maceration, each lot was pressed and allowed to settle in the tank before going to barrel. The wine was aged in 228-liter French oak barrels for 22 months with 30% of these barrels new. Racking occurred twice before bottling. This wine is drinkable upon release but will gracefully age for the next 10 - 15 years.

Technical Data

APPELLATION: Walla Walla Valley
VARIETAL COMPOSITION: 50% Cabernet Sauvignon, 20% Cabernet Franc, 15% Merlot, 15% Petit Verdot
HARVEST DATES: September 11 – October 2, 2021

HARVEST STATISTICS:	Brix: 27.0°	Titratable Acidity: 4.779 g/L	pH: 3.77
WINE ANALYSIS:	Alcohol: 14.7%	Titratable Acidity: 6.042 g/L	pH: 3.71

RELEASE DATE: August 2023
CASES PRODUCED: 990 Cases

Tasting Notes

This Bordeaux-style blend offers a layered nose of currant, black cherry, cola, cassis and caramel. The palate is characterized by powerful structured tannins, balancing acidity and concentration that indicate age-worthiness, and flavors of dark fruit including plum and boysenberry, graphite, bergamot, dark chocolate and florals. Pair with coffee-braised short ribs over polenta cake, New York strip steaks, slow-cooked beef and root vegetable stew, duck with fruit compote and medium cheeses.