WALLA WALLA

2022 WOVEN FIELDS RED BLEND



VINTAGE NOTES

An amazing vintage that tested us and rewarded us in equal measure. Spring snow and cool temperatures had us holding our breath, but summer warmth helped the vines catch up beautifully. October delivered four perfect weeks for ripening, leading to an intense but rewarding harvest. While 70% of fruit arrived in just three weeks, the results were worth the hustle. The wines shine; showing vibrant acidity and elegant balance.

TASTING NOTES

The 2022 Woven Fields demonstrates art of blending. deliverina complexity well beyond its price point. Aromas of blackberry pie, ripe plum, violet weave together with cardamom and fresh herbs. The supple, creamy palate unfolds in showcasing barrel-derived vanilla, chocolate, and tobacco notes. Black fruits and baking spices carry through the balanced finish, supported by well-integrated tannins.

TECHNICAL DETAILS

APPELLATION

Columbia Valley

COMPOSITION

45% Merlot, 30% Syrah, 15% Cabernet Sauvignon, 10% Malbec

VINEYARD SOURCES

Weinbau, Sagemoor, Ciel du Cheval, Southwind, Gamache. Bacchus

FERMENTATION

Fermented in 6-ton bins, 20 days on skins, punched down twice daily with select pump overs and midfermentation delestage.

AGING

22 months in 15% new oak and 85% once filled and neutral oak barrels

BOTTLING DATE

May 2024

RELEASE DATE

December 2024

PRODUCTION

2500 x 750mL 12pk

ALCOHOL

14.9%

ACID

5.3 G/L

PH

3.77

