

WALLA WALLA

VINTNERS

2021 WALLA WALLA VALLEY MERLOT



VINTAGE NOTES

Record-breaking heat defined this dramatic vintage, culminating in June's historic 'heat dome' with temperatures soaring past 110°F. Our vineyard partners responded masterfully, adjusting canopy management to protect our fruit. Perfect fall conditions allowed for ideal ripening. The wines show beautiful concentration with perfectly developed flavors.

TASTING NOTES

Showcasing the soul of Walla Walla Valley Merlot, this blend leads with our Cut Bank Estate fruit (60%), perfectly complemented by Seven Hills and Les Collines vineyards. Generous aromas of boysenberry cobbler and plum weave with layers of ripe raspberry, red currant, and dried thyme, touched with elegant caramel notes. The palate is a study in texture - beginning soft and polished, then expanding to fill the mouth with layers of flavor that move seamlessly from front to back, side to side, creating an experience of both power and grace.

TECHNICAL DETAILS

APPELLATION

Walla Walla Valley

COMPOSITION

85% Merlot, 7% Cabernet Sauvignon, 5% Malbec, 3% Petit Verdot

VINEYARD SOURCES

Les Collines, Seven Hills, Cut Bank Estate

FERMENTATION

Fermented in 1.5 ton stainless steel bins. 14 days on skins. Twice daily delestage.

AGING

Aged 16 months in 35% once-filled French oak and 65% neutral barrels.

BOTTLING DATE

May 2023

RELEASE DATE

March 2024

PRODUCTION

1440 x 750mL 12pk

ALCOHOL

14.5%

ACID

5.7 G/L

PH

3.72



www.wallawallavintners.com
[@wallawallavintners](https://twitter.com/wallawallavintners)



225 Vineyard Ln.,
Walla Walla, WA 99362