

WALLA WALLA VINTNERS

2022 WALLA WALLA VALLEY MERLOT



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

Washington's unsung hero, Merlot, shines brilliantly in this blend from three distinctive Walla Walla Valley sites. The wine unfolds with generous layers of plum, blackberry, and wild huckleberry, complemented by fresh bay leaf, exotic woods, and delicate lavender notes.

Coming from three of our winemaker's favorite vineyards, the palate showcases Merlot's plush, enveloping nature, expanding into a seamlessly round texture with no hard edges - just pure, supple fruit wrapped in firm but graceful tannins.

Crushed wild blueberries, ground cloves and hints of cedary spice waft up from the 2022 Merlot. This is juicy and pliant, with racy acidity motivating crisp wild berry fruits and tactile mineral tones. -Eric Guido

TECHNICAL DETAILS

APPELLATION

Walla Walla Valley

COMPOSITION

88% Merlot, 9% Cabernet Sauvignon, 3% Malbec

VINEYARD SOURCES

Les Collines, Seven Hills, Cut Bank Estate

FERMENTATION

Fermented in 6-ton stainless steel tanks. Averaged 20 days on skins.

AGING

18 months in 40% new French barrels and 60% once used and neutral barrels.

BOTTLING DATE

May 2024

RELEASE DATE

March 2025

PRODUCTION

900 x 750mL 12pk

ALCOHOL

14.9%

ACID

5.1 G/L

PH

3.77



93
POINTS
Owen
Bargreen

90
POINTS
Vinous

vinous



www.wallawallavintners.com
@wallawallavintners

225 Vineyard Ln.,
Walla Walla, WA 99362