

# WALLA WALLA VINTNERS

## 2022 COLUMBIA VALLEY SANGIOVESE



**90**  
POINTS  
Vinous

**91**  
POINTS  
Owen  
Bargreen

### 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

A cherished part of our portfolio since 1999, this Sangiovese celebrates Walla Walla's Italian roots with remarkable verve. More delicate in color than previous bottlings, yet delivering impressive complexity - bright pomegranate and pie cherry notes dance with savory elements of simmering tomato sauce and black tea. The creamy entry unfolds across the palate, where fine tannins and vibrant acidity create a perfectly balanced, food-friendly finish that showcases this vintage's elegant restraint.

*The 2022 Sangiovese wafts up with a pretty display of dried strawberries, dusty rose and leather. It's soft and lifted in feel, with ripe red berry fruits complemented by violet candies and baking spice. -Eric Guido*

*Don't miss the 2021 Walla Walla Vintners 'Columbia Valley' Sangiovese which is one of the best Sangiovese wines from Washington that I have tasted in the past year. -Owen Bargreen*

vinous



### TECHNICAL DETAILS

#### APPELLATION

Columbia Valley

#### COMPOSITION

93% Sangiovese,  
7% Cabernet Sauvignon

#### VINYARD SOURCES

Henry Earl, Boushey, Ciel du Cheval, Sagemoor, Seven Hills, Cut Bank Estate

#### FERMENTATION

Multiple lots fermented for an average of 20 days in 6 ton stainless steel tanks. Pumped over twice daily with mid-fermentation delestage.

#### AGING

16 months in neutral French oak barrels

#### BOTTLING DATE

March 2024

#### RELEASE DATE

December 2024

#### PRODUCTION

2100 x 750mL 12pk

#### ALCOHOL

14.1%

#### ACID

5.5 G/L

#### PH

3.59

