

WALLA WALLA

VINTNERS

2022 LES COLLINES SYRAH



VINTAGE NOTES

When winter frost challenged our estate Syrah, serendipity led us to Les Collines Vineyard's coveted Block 12. Perched at 1,200 feet with perfect southern exposure, this sought-after site delivered exactly what we were seeking. We embraced traditional techniques, including 30% whole cluster fermentation (complete with our favorite Lucy-style grape stomping tradition!), followed by 18 months aging in neutral French oak. Harvested October 13th at optimal ripeness, this wine captures everything we love about Walla Walla Syrah.

TASTING NOTES

Our 2022 Les Collines Syrah strikes a perfect balance between dark fruit and savory complexity. The nose bursts with black raspberry and peach, woven with lemongrass and BBQ spice rub, evolving into fascinating layers of petrichor, pipe tobacco, and salted caramel. The palate is pure silk - round and generous, with a polished mid-palate that unfolds into blackberry, apricot, and orange peel. Those classic stem tannins from whole cluster fermentation provide just the right structure and depth. While crafted to age gracefully over the next decade, this wine is already singing.

TECHNICAL DETAILS

APPELLATION

Walla Walla Valley

COMPOSITION

100% Syrah

Vineyard Source

Les Collines

FERMENTATION

Fermented in 2-ton stainless steel tanks. 30% Whole cluster, 20 days on skins, pumped over twice daily.

AGING

18 months in neutral French oak barrels

BOTTLING DATE

May 2024

RELEASE DATE

March 2025

PRODUCTION

296 x 750mL 12pk

ALCOHOL

14.9%

ACID

5.5 G/L

PH

3.73



LIVE

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SUSTAINABLE
GRAPES

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Wine Report



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