

WALLA WALLA VINTNERS

2023 SILT & STONE



VINTAGE NOTES

Sometimes everything aligns perfectly in the vineyard. After a cool spring, May's warmth created rare uniformity across all varieties. Brief August heat spikes gave way to ideal autumn conditions, allowing for thoughtful picking decisions from August 30th through October 26th. The wines beautifully express Washington's sweet spot - moderate alcohol, bright natural acidity, and perfect phenolic maturity. A true winemaker's dream vintage.

TASTING NOTES

This 100% Cabernet Franc draws primarily from the hillside Elevation Vineyard, where vines push through fractured basalt rock (the Stone), with the remaining 30% from Seven Hills Vineyard's deep silt loam soils (the Silt). This wine departs from our typical dark fruit styling toward something more earthy and floral. Brambly red-blue fruit framed by iron-rich gravel, fennel sausage, orange bell pepper, and olive tapenade. The texture is fluffy and polished on entry, then explodes into a plush ball of tannin—thick but delicate. Red currant, cooked rosemary, cocoa powder, and wet stones finish with moderately tart acidity.

TECHNICAL DETAILS

APPELLATION

Walla Walla Valley

COMPOSITION

100% Cabernet Franc

Vineyard Source

70% Elevation, 30% Seven Hills Vineyard

FERMENTATION

Fermented in 1.5 ton stainless steel bins. 18 days on skins, pumped over twice daily.

AGING

18 months in 70% once filled French & American and 30% neutral oak barrels.

BOTTLING DATE

May 2025

RELEASE DATE

March 2026

PRODUCTION

250 x 750mL 12pk

ALCOHOL

14.9%

ACID

5.2 G/L

PH

3.81

SKU

SSW23C



94

POINTS
*Owen
Bargreen*

92

POINTS
Decanter

91

POINTS
*International
Wine Report*

