

2020 Seven Hills Vineyard Carmenerere

pH: 3.80

Titrateable Acidity: 6.0 g/L

Alcohol: 14.4%

Harvest Parameters: October 14, 2020 at 24.2 Brix, 3.91 pH, and 3 g/L of titrateable acidity.

Blend: 95% Carmenerere, Seven Hills Vineyard, block 12A and 12B, 5% Cabernet Sauvignon, J&S Vineyards, block 3. 40% new oak.

Cases produced: 73

Release Date: n/a



Winemaker's Notes: Dark in color and sourced from one of the best vineyards in the Pacific Northwest, this Carmenerere is showing beautiful fruit from the southern part of the Walla Walla Valley. Opening with raspberry, plum, and currant, this Carmenerere also has hints of blackberry with its distinct peppery aroma. On the palate, moderate acidity and smooth tannins meld with fruity flavors of blackberry, plum, dark cherry, and cocoa. 40% new French oak lends itself to the lingering finish of fruit and acidity.

Winemaking: For harvest, the grapes were ready to be picked by mid-October. Harvested on October 14th, the grapes were destemmed with the use of enzymes for settling, juice extraction, and color and an ascorbic acid, SO₂, and tannin blend to control oxygen contact. The wine was fermented with D21 yeast in an open top fermenter. The wine was coinnoculated for ML and fermented to dryness and pressed off the skins to tank. A day later, the wine was moved to barrels to complete ML. Total time: 9 days in fermentation. After secondary fermentation was complete, SO₂ was added. The wine was racked off the lees after nine months and was racked three times in total. The wine was crossflow filtered before bottling and went to bottle on August 26th, 2022. 40% new oak.

Awards: n/a