



VINTAGE FACTS

2021 was a warm growing season in Washington marked by a record shattering heat event in late June and, in some cases, historically low yields at harvest.

Bud break began in the Columbia Valley at the very beginning of April, ahead of historic averages. The weather at bloom, which began in the third week of May, was somewhat unsettled, with hot, dry winds.

A heat dome descended on the Pacific Northwest from June 26-30. Growers reported temperatures of 118°F in Walla Walla Valley. While most growers felt that their vineyards fared the extreme heat well, the heat did occur during cell division. This led to a reduction in berry size and cluster size.

The rest of the growing season continued to be warm, and 2021 is considered to be either the second warmest vintage on record behind 2015 or the warmest. However, those two years accumulated their heat very differently.

Veraison began in mid-July, aligned with recent years though early by historical standards. Harvest for sparkling wine began August 12th, five to seven days ahead of recent years. Temperatures cooled down in September and October, allowing for extended hang time for those who sought it.

While the crop was smaller than expected, growers and winemakers were pleased with quality. Brix were somewhat elevated, and many reported that acids held on surprisingly well considering the warmth of the year.

— *Washington State Wine Commission*

WINEMAKING NOTES

All of the fruit were gently destemmed and sorted into open-top fermenters. A four-day cold maceration under controlled temperatures took place, after which the individual lots were inoculated with various Rhône and Bordeaux yeast selections. Fermentations were punched down twice daily, with temperatures never reaching above 87° F. After 14 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged in 228-liter French oak barrels for 22 months; 20% of these barrels were new. Racking occurred twice before bottling.

FOOD PAIRINGS

Enjoy with savory and aromatic dishes, including steak and mushroom sauce, cedar plank salmon, French onion soup with white cheddar crouton and dark chocolate desserts.

TASTING NOTES

A complex blend of Walla Walla Valley varietals, the wine opens with lively aromatics of blueberry and jam that play with darker notes of kalamata olive and black tea, reflecting the barrel and terroir. The present tannins add a fresh intensity to the plum and boysenberry flavors, and the voluptuous palate pulls notes of cedar and leather, offering a balance of fruit and spice.

Peak drinkability 2024 - 2031.

TECHNICAL DATA

Grape Type:

30% Merlot, 20% Malbec,
17% Cabernet Franc, 13% Syrah,
11% Cabernet Sauvignon,
9% Petit Verdot

Appellation:

Walla Walla Valley

Vineyard:

Pambrun, Maison Bleue,
Seven Hills, Siren Song

Harvest Date:

September 11 – October 2, 2021

Harvest Statistics

Brix:

24.9°

Titrateable acidity:

3.13 g/L

pH:

3.94

Finished Wine Statistics

Alcohol:

14.3%

Titrateable acidity:

6.136 g/L

pH:

3.61

Fermentation:

Small bins

Barrel Regimen:

22 months in French oak
20% new oak

Bottling Date:

August 2023

MÉTIS

WALLA WALLA VALLEY