



2022 Marsanne

Horse Heaven Hills

VINEYARDS

Coyote Canyon Vineyard

VINTAGE

2022 was another epic vintage in WA state. One of the wettest springs on record had early shoot growth booming. A funny thing happened at that point, it stayed cool. The cooler weather pushed back bud break and flowering, eventually pushing harvest back one to three weeks. The heat finally started to show up at the end of June, maybe even too much heat, when it is over 100 degrees the grapes start to shut down. We started picking in mid September and finished at the end of October. The compressed harvest had some challenges but in the end we are enthusiastic about what is to come.

WINEMAKING

We machined harvested our Marsanne near the end of September and fermented it in stainless steel. This is the third vintage of Marsanne we have made and I am still trying to figure out what direction to try and push the wine. It has a nice body and mouthfeel, the acidity isn't high but there is enough to balance the fruit notes. I love getting to blend Roussanne and Viognier into this. After blending the wine was filtered and bottled in February.

TASTING NOTES

Sweet fruit aromas, peach, lemon, slate, an explosion of flavors on the palate. The wine is smooth and easy to sip. This is a great wine for rich dishes, seafood, or even grilled vegetables.

AWARDS:

Double Gold 2023 Cascadia International Wine Comp
93 pt Gold Sunset Wine Competition

DATA

Blend Composition:	80% Marsanne, 12% Roussanne, 8% Viognier
Alcohol:	12.5%
pH:	3.42
TA:	6.3g/l
Residual Sugar:	10g/l
Grower Degree Days:	3647
Precipitation:	9.3
Harvest Date:	September 2022
Bottling Date:	February, 2023
Case Production:	110