



2022 Roussanne

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 Roussanne grapes in September and fermented them in a stainless steel tank. The flavors were popping from the beginning and fermentation went smoothly. After primary fermentation was complete the wine was stirred to build extra body as it aged for a few months. Prior to bottling the wine was blended to add complexity and filtered to make sure it is crystal clear.

TASTING NOTES

The aromatics are combination of peach and floral notes with some minerality. The flavors are bright and tasty, stone fruits, apple, and a sweet tea component. The wine is medium bodied with a nice combination of crispy and creamy.

AWARDS:

Double Gold 2023 Cascadia International Awards,
Gold 2023 Winemakers Challenge

DATA

Blend Composition:	90% Roussanne, 6% Marsanne, 4% Viognier
Alcohol:	12.9%
pH:	3.52
TA:	5.8g/l
Residual Sugar:	10g/l
Grower Degree Days:	3647
Precipitation:	9.3
Harvest Date:	September 2022
Bottling Date:	February, 2023
Case Production:	115