



## 2022 MERLOT COLUMBIA VALLEY

## TASTING NOTES

A generous nose loaded with ripe plum is layered with complex baking spice, earth, and rose aromas. In the glass, plum hues introduce fresh strawberry flavors on the palate, which opens onto a moderate body with powdery tannins and fresh acidity. Next, layers of rhubarb, black pepper, and cloves mingle with savory undertones of sage and olive, which continue to evolve throughout a lengthy finish.

## VINTAGE OVERVIEW

The 2022 Washington State growing season challenged growers and winemakers with dramatic weather shifts—a cold, wet spring delayed vine growth until late June, then summer heat arrived and spurred rapid development. The crop was larger than expected, prompting worries about ripening as temperatures cooled in early September. Fortunately, a warm spell from late September through October allowed grapes to reach ideal maturity. Despite the season's twists and turns, the results proved exceptional. The 2022 wines show vibrant colors, impressive structure, and ripe, expressive flavors—a vintage that is both memorable and rewarding.

HARVEST DATES & VINEYARD AVAS

October 3 – November 11, 2022

Red Mountain, Walla Walla Valley, White Bluffs

BARREL FERMENTATION AGING

Aged 18 months in French oak, 66% new, 34% experienced

VARIETAL COMPOSITION

100% Merlot

APPELLATION

Columbia Valley

CHEMISTRY

Alcohol 14.6%, TA 5.6 g/L, pH 3.86

CASE PRODUCTIONS

1.295 cases

WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler