



VINTAGE NOTES:

The 2022 vintage started off with an unusual frost right at budbreak in April of 2022. After the frost we had one of the rainiest springs ever in the Willamette Valley which made growth slow quite a bit. But, as spring turned to summer things started becoming more positive. We had perfect weather during bloom and great fruit set on the shoots that survived the frost. We had nice temperatures in the summer months; however, because of the cold and rainy spring, we had one of the latest harvests in a decade. We had a nice extended and sunny fall and we were able to let the fruit develop nicely until it was ready to be picked.

WINEMAKING NOTES:

Our first adventure into grenache, our goal was to take our experience with cool climate varieties and apply that to this wine. Sourced from the Wahluke Slope of the Columbia Valley, we picked early with the intention to preserve natural acidity and freshness. Handpicked, hand sorted and fermented in small lots using native yeasts. Aging was done in a mix of concrete and oak vessels to enhance both minerality and roundness.

TASTING NOTES:

Wet stone highlights the nose and opens up to Rainer cherry, fennel bulb, Oregon coast tide pool, and eucalyptus. The longer the wine stays in your glass the more dark chocolate, raspberry, and tobacco leaf shows itself. The palate is lively and fresh and invokes a twist on a classic PB&J, think bright fig and freshly ground hazelnut spread.

ILLAHE GRENACHE 2022



TECHNICAL DATA:

1116 cases produced

FSO2: 35 ppm

pH: 3.61

Titrateable Acidity: 5.97 g/L

Alcohol: 13.9%

Vineyard: Mattawa Vineyards

Soil: Windblown loess

Elevation: 850ft

Native fermentation

66% Barrel aged with 10% new oak, 33% concrete aged

Harvest date: 10/4/22

Brix at harvest: 22.5

AVA: Wahluke Slope

**SMALL LOTS
BARREL AGED
HORSE
DRAWN
WOODEN BASKET PRESSED**



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