



2012 K CHARLOTTE

Charlotte, the wine. My daughter was born in 2012. Complex aromas of hibiscus, savory herb, cured black olive. On a feminine frame, but with a willful spine of minerality as they age. They both will become more and more beautiful.

BLEND

47% Mourvedre, 37% Grenache,
6% Syrah, 6% Counoise, 4% Picpoul

APPELLATION

Walla Walla Valley

PRODUCTION

2.2 Tons Per Acre
100% Whole Cluster
Yeast: Native
Co-fermented
43 Days on Skins
Once-used Oak
22 Months Aged on Lees in Puncheons

WINE ANALYSIS

.51 g/100ml Total Acidity
3.89 pH
14.5% Alcohol

VINEYARDS

The vineyards we work with are farmed using the most up to date sustainable practices.

River Rock: Owned and farmed by Dana Dibble, planted in 2001. The site is located south of Walla Walla in the old Walla Walla River bed; the soil is rocky and with great drainage. The clone of Syrah sourced is Tablas Creek, which thrives in the big river stone cobble. This is the warmest site in the Walla Walla Valley.

Morrison Lane: Oldest Syrah plantings in the Walla Walla Valley, southeastern facing slopes, slightly cooler site in the foothills of the Blue Mountains. Soil composition consists of Touchet silt loam and riverwash, sandy loam with coarse sand and gravel. Planted in 1984.

VINTAGE

Washington's vintners were overjoyed at what they tasted after a growing season that tracked very much like 2008, one of the best vintages in memory. Depths of color and flavor in an abundant crop that retained its desired acidity seems to have put a smile on most winemakers' faces. Following several cooler vintages, 2012 allowed the vines to ripen normally. The waves of fruit came in smoothly. Fruit could hang longer without worrying about getting too ripe. The steady ripening also allowed for beautiful structure and elegance.

