

2022

## DIVISION-VILLAGES "L'ISLE VERTE"

Crisp, honeyed, and lip-smackingly delicious old vine Chenin Blanc.

BOX SCORE			
VARIETY	CHENIN BLANC 100%	ALC	12%
APPELLATION	COLUMBIA VALLEY AVA	PH	3.36
AGEING	6 MONTHS IN FRENCH OAK BARRELS & STAINLESS STEEL BARRELS	PRODUCTION	180 CASES



### VINTAGE RECAP

The last handful of growing seasons has been a rollercoaster of ups and downs and everything in between. 2022 was no different.

April was dramatic, to say the least. Bud break ensued for many of grape varieties in early April, and then a massive cold front brought very late-season snow and ice and caused widespread frost damage on many of the early buds. The rest of April and into June stayed rainy and unseasonably cool. Seriously behind at this point, many of us pondered if this growing season was done before it started. And then things changed. The sun came up, and the days warmed. The summer was ideal for the Northwest and slowly our spirits rose, but the nagging question remained, what will happen during the early fall? The weather held until October 16, enough time for us to harvest our sites in near-perfect conditions and with near-perfect ripeness.

In our first year working with a new old vine site in the Yakima Valley, we were definitely a bit anxious with the cooler and much later-than-normal season. Chenin is typically one of the last grapes to ripen, and we weren't sure if it would get all the way in 2022. These anxieties were unfounded as these old vines do what old vines typically do - deliver year in and year out. We were very impressed with the quality and freshness of the grapes when they ripened.

### WINEMAKING + FERMENTATION

Like in years past, we created a pied de cuve (early native ferment) with a small number of grapes from the vineyard to build a strong yeast population from the native flora. The pressed juice was split between the heart of the press, which went directly into two puncheon (500L) barrels, with the rest being settled and fermented in neutral French oak barrels and stainless-steel barrels. The ferments took off easily this year and completed relatively quickly. The wines went completely dry this year, which is not always the case. Aging on the lees was kept to six months before being bottled, which is the typical amount for most other vintages.

### TASTING NOTES

We had to sit out 2021 from making Chenin Blanc, but 2022 brought new old-vine Chenin Blanc from the Columbia Valley to us. Our first time ushering this fruit through fermentation, aging, and into bottle felt like spending time with a long-lost friend. This wine has all the classic Chenin fixings - taut electricity, plenty of orchard fruit pits, lanolin in the right amount, and length that goes on for days. A truly delicious and satisfying crisp white for all occasions.