



TIME & DIRECTION

2022 '1.21 Gigawatts' White Blend
24% Viognier, 24% Grenache Blanc, 24% Marsanne,
24% Roussanne, 4% Picpoul

Wine Facts For Nerds:

pH: 3.0

TA: 84 g/L

ABV: 10.7%

AVA: Walla Walla Valley

Vineyard: Les Collines

Elevation: 1140 ft

Soil type: Walla Walla Silt Loam, with some Athena Silt Loam resting on top of ancient gravel.

Fermented & aged in stainless steel barrels

Grapes are all harvested on the same day & pressed & co-fermented together:

Unfined, unfiltered & not cold stabilized. Expect haziness & solids

First and foremost, I want to share my disdain for writing tasting notes. Read the back label of the 'Old School' Syrah & you will see my general opinion on how tasting notes are written. What I taste, is not what you taste. All you really need is, do I like the wine, yes or no. It's really that simple. Having said that, here is what I smell & taste in this wine.

The Wine:

Aromas & Visuals: Lemongrass, Lime peel, grapefruit, chamomile, honeyed aromas, granny smith apple.

Flavors & Mouthfeel: Grapefruit and grapefruit pith, mandarin orange, tons of bright acidity.

