

TIME & DIRECTION

Wine Facts For Nerds:

pH: 3.4

TA: 5.7 g/L

ABV: 12.6%

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.

2023 '1.21 Gigawatts' White Blend

32% Grenache Blanc, 24% Marsanne,
22% Roussanne, 16% Viognier, 6% Picpoul