



## 2018 Nox Eternelle Carmenere

---

Alcohol label %: 14.4 | pH: 3.6 | Acidity (TA): 6.0 | Residual Sugar (g/L): 0.0

---



### Harvest

100% Carmenere, Seven Hills Vineyard, block 12A and 12B. 40% new oak.

### Winemaking

The 2018 vintage was relatively normal in weather and nearly perfect for winemaking! For harvest, the grapes were ready to be picked by early October. Harvested on October 4th, the grapes were destemmed with the use of enzymes for settling, juice extraction, and color and an ascorbic acid, SO<sub>2</sub>, and tannin blend to control oxygen contact. The wine was fermented with D254 yeast in an open top fermenter. The wine was coinnoculated for ML and fermented to dryness and pressed off the skins to tank. A day later, the wine was moved to barrels to complete ML. Total time: 9 days in fermentation. After secondary fermentation was complete, SO<sub>2</sub> was added. The wine was racked off the lees after nine months and was racked three times. The wine was crossflow filtered before bottling and went to bottle on August 28th, 2019. 40% new oak.

### Bottling

Vibrantly ruby in color and sourced from one of the best vineyards in the Pacific Northwest, this Carmenere is showing beautiful fruit from the southern part of the Walla Walla Valley. Opening with black cherry, plum, and dark chocolate, this Carmenere also has hints of white pepper with its natural peppery aroma. On the palate, moderate acidity and smooth tannins meld with fruity flavors of blueberry, dark cherry, and black plums. 40% new French oak lends itself to the lingering finish of fruit and acidity.