



2017 Nox Eternelle Carmenere

Alcohol label %: 14.9 | pH: 3.66 | Acidity (TA): 6.5 | Residual Sugar (g/L): 0.0 |
Drink starting in: 2019 | ending in: 2035



Harvest

85% Carmenere, Seven Hills Vineyard, block 12A and 12B;
15% Cabernet Sauvignon, J&S Vineyards, block 3. 41% new oak.

Winemaking

The 2017 vintage was relatively normal, a welcome respite from the previous vintages! For harvest, the grapes were ready to be picked by the middle of October. Harvested on October 9th, the grapes were destemmed with the use of enzymes for settling, juice extraction, and color and an ascorbic acid, SO₂, and tannin blend to control oxygen contact. The wine was fermented with D254 and QA23 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: 11 days in fermentation. After secondary fermentation was complete, SO₂ was added. The wine was racked off the lees after nine months and was racked only three times. The wine was crossflow filtered before bottling and went to bottle on August 27th, 2019. 41% new oak.

Bottling

Vibrantly ruby in color and sourced from two of the best vineyards we receive each year, this Carmenere is showing beautiful fruit from the southern part of the Walla Walla Valley. Opening with cherry, black plum, and dark chocolate, this Carmenere also has hints of white pepper with its natural peppery aromas bordering on jalapeño skin. On the palate, moderate acidity and smooth tannins meld with fruity flavors of dark cherry and black plums. 41% new French oak lends itself to the lingering finish of fruit and acidity.