

ABEJA



2023 BEEKEEPER'S BLEND WASHINGTON STATE

TASTING NOTES

Wild berries play on the nose with captivating notes of cardamom, mint, and tobacco. Strawberry-rhubarb first appears on the entry, which moves into darker fruit notes of Bing cherry, blackberry, and clove on a moderately weighted palate. Chalky tannins present notes of black tea and cocoa powder, adding complexity that continues to evolve throughout a mouth-coating finish.

VINTAGE OVERVIEW

The 2023 vintage will be remembered for low yields, resulting in remarkably concentrated, high-quality wines. Spring began with cooler-than-average temperatures, delaying bud break by two to three weeks. However, a sudden May heatwave quickly spurred bloom to jump-start growth, then warm, steady weather defined July and August, allowing for even grape maturation. A brief but intense heatwave in late August accelerated ripening, but by mid-September, the region returned to its typical fall pattern of warm days and cool nights. This classic diurnal shift preserved vibrant acidity while fostering complex flavor development, yielding wines with exceptional balance, depth, and elegance.

HARVEST DATES & VINEYARDS

September 14 – October 28, 2023

Wahluke Slope, Walla Walla Valley, White Bluffs

BARREL AGING

17 months French oak, 75% experienced, 25% new

VARIETAL COMPOSITION

73% Cabernet Sauvignon, 17% Cabernet Franc, 7% Merlot, 3% Malbec

APPELLATION

Washington State

CHEMISTRY

Alcohol 14.0%, pH 3.82, TA 6.0 g/L

CASE PRODUCTIONS

2,313 cases

WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler