

ABEJA



2023 MERLOT COLUMBIA VALLEY

TASTING NOTES

Blueberry compote, forest floor, and star anise come together in a gorgeous nose, evoking anticipation for the wine's layered depth. The moderately weighted palate reveals dark red fruits interlaced with black olive, sage, and suggestions of bergamot. Round tannins and lively acidity extend into a graceful, lasting finish with fruit and subtle earth tones.

VINTAGE OVERVIEW

The 2023 vintage will be remembered for low yields that resulted 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—warm and 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 & VINEYARD AVAS

September 12 – October 12, 2023

Bacchus, Ciel du Cheval, Dionysus, Les Collines, Mill Creek Estate, Sagemoor, Skysill

BARREL FERMENTATION AGING

Aged 21 months in French oak, 28% new, 72% experienced

VARIETAL COMPOSITION

100% Merlot

APPELLATION

Columbia Valley

CHEMISTRY

Alcohol 14.6%, TA 5.77 g/L, pH 3.77

CASE PRODUCTIONS

1,461 cases

WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler