BROCKMEYER FAMILY WINES

2024 Flamant Cuvée

52% Sagemoor Vineyard Grenache - White Bluffs
48% Francisca's Vineyard Syrah - Walla Walla Valley

Winemaking

This is the second edition of this wine for Brockmeyer Family Wines. With a new vineyard site for the Grenache and wanting to make a little bit more of this blend, we used all of the Grenache we made in 2024 in this wine. At a lower pH, it is a great addition to the higher-pH Syrah from Francisca's Vineyard. The Grenache was aged for 14 months in a once-used 500L puncheon, providing some nice toasty notes. The Syrah was aged in twice-used 228L Burgundy barrels providing nice structure to the blend.

Vineyards

This unique wine is a blend of two vineyards in the Columbuia Valley. Walla Walla experienced a long hard freeze in January 2024. Grenache was particularly affected by this weather event so our prior source from Los Rocosos Vineyard did not have any crop in 2024. We looked for other sources and found a friend's winery that had an extra ton of Grenache available at Sagemoor Vineyard.

Sagemoor Vineyard sits on a bluff above the Columbia River just north of Pasco, WA in the White Bluffs AVA. The soil is pure sand and the vines are head-trained, very unique for the Columbia Valley. This location mitigated the affects of the aforementioned deep freeze. Growing conditions here are very similar to Châteauneuf-du-Pape in southern France.

The Syrah is grown at Francisca's Vineyard in Walla Walla, WA. The rows we use have both Walla Walla Silt Loam and Spofford Silt Loam soils. The soils are well drained and being in the cooler southern end of the valley allows the grapes to slowly mature and develop deep color and flavors showing off this great terroir.

Technical Data

Harvest Dates – September 20, 2024 (G), October 8, 2024 (S)
Harvest Brix – 26.2˚ (G), 26.9˚ (S)
Alcohol – 15.4%
Titratable Acidity – 5.6g/L
pH – 3.65

Cases Produced - 108

WWW.BROCKMEYERWINES.COM

BROCKMEYERFAMILYWINES@GMAIL.COM