

Washington's second American Viticultural

Area (AVA). Impacted by prehistoric volcanic history and the cataclysmic glacial Missoula

Floods, the Walla Walla Valley has a specific set

of traits - elevation, soil and climate - all factors

that influence a grape's flavor and the resulting

wine's color, aroma and structure.

Our wines are a truly original experience.



Cross Border AVA

Located partially in SE WASHINGTON & NE OREGON



Elevation

MAXIMUM: 2080 FT. MINIMUM: 400 FT.



Average Growing Season APRIL 1 - OCTOBER 31



Average Season Temperature



Precipitation

East (wet side): 22", West (dry side): 9" AVERAGE: 15"



Did you know:

The Walla Walla Valley AVA has the highest concentration of wineries in Washington state.



Soil Layer Definitions

Distinct Soil Composites

LOESS silt

Wind-blown deposits



SOIL TYPE 1 Loess overlying Missoula Flood sediment



FLOOD SEDIMENT

Layers of deposited sediments from the Missoula Flood

SOIL TYPE 2

Thick loess

overlying

basalt bedrock



COBBLESTONES

Basalt cobblestones from a dried river bed (Alluvial Fan)



BASALT

Volcanic bedrock foundation of all soils



SOIL TYPE 3

Basalt cobblestone gravels



SOIL TYPE 4

Very thin loess on basalt bedrock

Viticulture

2,933 Total Acres Planted



95% Red Grapes

White Grapes



Plantings by State

57% in Washington 43% in Oregon



Did you know:

11% of plantings are within The Rocks District of Milton-Freewater.

Top 3 Varieties Planted



CABERNET 36% SAUVIGNON

18% SYRAH

16% MERLOT

The Rocks District of Milton-Freewater

Did youknow:

The Rocks District of Milton-Freewater AVA is wholly enclosed in the Walla Walla Valley AVA.



Soil Type 3

Basalt Cobblestone Gravels



Top 3 Varieties Planted



40% SYRAH

CABERNET 32% SAUVIGNON

10% MERLOT

Contact Informatio:



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