

WALLA WALLA

VINTNERS

2022 Columbia Valley Cabernet Sauvignon



VINTAGE NOTES

An amazing vintage that tested us and rewarded us in equal measure. Spring snow and cool temperatures had us holding our breath, but summer warmth helped the vines catch up beautifully. October delivered four perfect weeks for ripening, leading to an intense but rewarding harvest. While 70% of fruit arrived in just three weeks, the results were worth the hustle. The wines shine; showing vibrant acidity and elegant balance.

TASTING NOTES

Delivering remarkable depth and refinement, this generous Cabernet illustrates the sophistication of Washington terroir at an exceptional value. Layered aromas of blue and black fruits mingle with barrel-derived vanilla and dark chocolate, evolving beautifully in the glass. Intriguing notes of roasted red pepper, sage, and fresh herbs emerge, with subtle touches of cedar and graphite. The polished entry builds to a richly textured palate framed by dense, balanced tannins.

TECHNICAL DETAILS

APPELLATION

Columbia Valley

COMPOSITION

80% Cabernet Sauvignon, 10% Merlot, 10% Malbec

VINEYARD SOURCES

Blue Mountain, Les Collines, Southwind, Seven Hills, Shaw, Bacchus, Ciel du Cheval

FERMENTATION

Multiple lots fermented for an average of 18 days in 2-8 ton stainless steel tanks.

AGING

18 months in a mix of new French and American Oak

BOTTLING DATE

May 2024

RELEASE DATE

September 2024

PRODUCTION

1500 x 750mL 12pk

ALCOHOL

14.9%

ACID

5.3 G/L

PH

3.77

