WALLA WALLA

2021 ESTATE CABERNET SAUVIGNON



VINTAGE NOTES

showcased 2021 the remarkable resilience of our Cut Bank Estate. planted in 2008. Our deep-rooted vines, combined with precise vineyard management, delivered extraordinarily concentrated fruit - tiny, flavor-packed berries that promised something special from the start. The fruit was harvested at perfect ripeness from Block 1 (Clone 4) and Block 2 (Clone 6) on October 4th, with Merlot from Block 3 following on September 23rd. After 28 months in barrel (initially 90% new French oak, later reduced to 40%) and a year of bottle aging, this wine emerged as what might be the finest expression of our estate terroir to date.

TASTING NOTES

Our flagship Cut Bank Estate Cabernet Sauvignon - built to last - unfolds like a perfectly composed symphony. It opens with vibrant bramble berry and black fruits, lifted by fresh bay leaf, anise seed, and toasted marshmallow. As it breathes, the melody shifts to blueberry and plum, harmonizing with savory notes of rosemary and caramel. A silky, mouthwatering entry flows into a seamless mid-palate, building to a powerful, weighted finish. A true reflection of our estate's power and finesse, promising to evolve beautifully over the next decade.

LIVE CERTIFIED SUSTAINABLE GRAPES





TECHNICAL DETAILS

APPELLATION

Walla Walla Valley

COMPOSITION

85% Cabernet Sauvignon, 15% Merlot

FERMENTATION

Fermented in 2-ton stainless steel tanks. 26 days on skins. Pumped over twice daily with midfermentation delestage.

AGING

28 months: 17 months in 90% new French oak barrels and 11 months in 25% new French oak barrels

BOTTLING DATE

March 2024

RELEASE DATE

March 2025

PRODUCTION

290 x 750mL 12pk

ALCOHOL

14.9%

ACID

5.4 G/L

PH

3.84

