WALLAWALLA

2022 OLD VINES 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

The first pour offers a beautiful burst of raspberry. huckleberry, sagebrush. caramel, and red bell pepper. As the wine opens, deeper notes of blue fruit, cocoa-dipped berries, cardamom, and toasted bread emerge. The palate is exceptionally creamy and round; there's not a hard edge in sight. This is Cabernet with quiet confidence: soft, lush, and seamless, yet undeniably structured. Ripe red and blue fruits linger on the finish, accented by barrel spice. It's a graceful, restrained wine that doesn't need to be flashy to show its strength, and it will age effortlessly for a decade or more.



WINEREPORT Its medium to dark ruby-purple core is framed by a luminous purple rim, setting the stage for its enticing aromatics. The nose layers ofreveals gingerbread, ripe boysenberries, cassis, dark plums, and earthy tones of damp soil, intertwined with hints of dark chocolate and cedar. The palate is lush and opulent, showcasing rich black fruit flavors with undertones of cedary leather and subtle herbal accents. Highly Recommended -Jeremy Young

TECHNICAL DETAILS

APPELLATION

White Bluffs

COMPOSITION

82% Cabernet Sauvignon, 12% Merlot, 6% Cabernet Franc

Vineyard Source

Bacchus

FERMENTATION

Multiple lots fermented for an average of 19 days in 6 ton stainless steel tanks. Pumped over twice daily with mid-fermentation delestage.

AGING

22 months in 60% new French oak and 40% neutral French oak barrels

BOTTLING DATE

August 2024

RELEASE DATE

October 2025

PRODUCTION

380 x 750mL 12pk

ALCOHOL

14.9%

ACID

5.2 G/L

PН

3.8



SUSTAINABLE WA