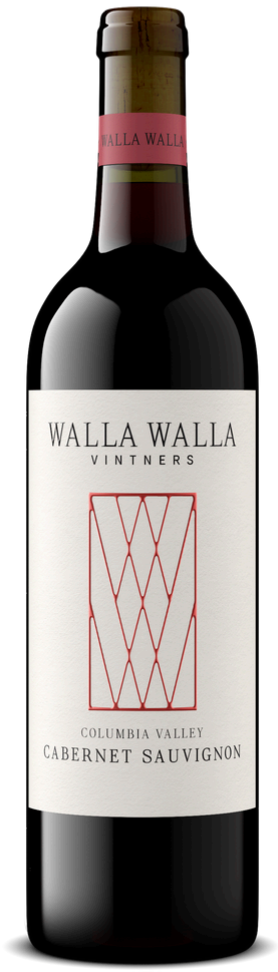
WALLA WALLA
VINTNERS



CABERNET SAUVIGNON

2023 · Columbia Valley

IN THE GLASS

Pure fruit-forward nose of Marionberry pie, blackberry, and loganberry, framed by vanilla, cocoa powder, and molasses with moderate savory tones. The palate delivers fine-grained tannins with a rich, full texture moving front to back and side to side. A clear beginning, middle, and finish, with fruit flavors that echo the nose and delicate oak tannin providing structure.

THE VINTAGE

Sometimes everything aligns perfectly in the vineyard. After a cool spring, May's warmth created rare uniformity across all varieties. Brief August heat spikes gave way to ideal autumn conditions, allowing for thoughtful picking decisions from August 30th through October 26th. The wines beautifully express Washington's sweet spot - moderate alcohol, bright natural acidity, and perfect phenolic maturity. A true winemaker's dream vintage.

TECHNICAL DETAILS

BLEND	75% Cabernet Sauvignon, 15% Malbec, 10% Merlot
VINEYARDS	McKinley Springs, Blue Mountain Vineyard, Les Collines, Bacchus, Shaw
FERMENTATION	Multiple lots fermented for an average of 20 days in 5 ton stainless steel tanks.
AGING	18 months in 33% new French Oak barrels.

APPELLATION	Columbia Valley	**ALCOHOL**	14.3%
SKU	CSC23C	**TA / PH**	5.4 g/L | 3.85

92 PTS
DECANTER

91 PTS
WINE ENTHUSIAST

DRINK
2026
to
2034

AT THE TABLE
Pairs with anything hot off the grill and evenings around the campfire

