

2020

YAKIMA VALLEY

OLD GOAT

VINEYARDS:

56% RED WILLOW 33% ELEPHANT MOUNTAIN,
11% CIEL DU CHEVAL

VARIETALS:

56% CABERNET SAUVIGNON 22% MERLOT,
11% MALBEC, 11% PETIT VERDOT

TECHNICAL DATA:

AGED 19 MONTHS IN 89% NEW FRENCH OAK,
10 MONTHS IN CONCRETE AFTER BLENDING
14.2% ALCOHOL
224 CASES



WINEMAKING NOTES:

The grapes were destemmed and crushed, leaving about 20% as whole berries. The must was transferred without using a pump and cold-soaked for approximately 72 hours at around 12°C. Native yeast began fermentation after about 48 hours. The wine was bottled unfinned and unfiltered in April 2022.

JUSTIN'S TASTING NOTES:

The Old Goat is the best blend I can build out of the sites and varieties that showed their best for a particular vintage. The composition will not always be the same every year but it will instead change and move with that vintage. This vintage I moved away from Cabernet Sauvignon and to a more Bordeaux blend. On the nose I get black currants and pencil lead. Cherry, chocolate, and dried herbs on the palate.

93 POINTS - JAMES SUCKLING

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