

# 2022

YAKIMA VALLEY

## CABERNET SAUVIGNON

### VINEYARDS:

41% ELEPHANT MOUNTAIN, 34% RED WILLOW,  
19% CIEL DU CHEVAL, 6% TWO BLONDES

### VARIETALS:

85% CABERNET SAUVIGNON & 15% MERLOT

### TECHNICAL DATA:

AGED 18 MONTHS IN 41% NEW FRENCH OAK,  
14.4% ALCOHOL  
800 CASES



## WINEMAKING NOTES:

The fruit for this blend was hand-harvested in September and October of 2022. After destemming and crushing, about 20% of the grapes remained as whole berries. The must was transferred without using a pump and cold-soaked for approximately 3 days at around 14°C. Native yeast began fermentation after about 2 days. The wine was bottled unfiltered and unfiltered on May 21, 2024.

## JUSTIN'S TASTING NOTES:

The Yakima Valley was the first wine we ever made and it defines our focus of crafting Cabernets from this place. This vintage the bright black cherry dominates the nose followed by cassis and huckleberry like notes. It is a beautiful nose with some herbal character that adds dimension and complexity. The palate is soft with rounded edges. Medium bodied with balance throughout. I think it will be a crowd pleaser, especially with the pleasant sweetness of oak on the attack.

**JB**  
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