HSTORY

2022 COLUMBIA VALLEY CABERNET SAUVIGNON

SRP: \$45

BLACK CHERRY HERBS DE PROVANCE **ESPRESSO**



Columbia Vallev

VINEYARD COMPOSITION

The fruit is sourced from some of the best sites throughout the Columbia Valley, including vineyards in the Horse Heaven Hills, Yakima, Red Mountain, and Walla Walla AVAs.

VARIETAL COMPOSITION

77% Cabernet, 13% Merlot, 7% Malbec & 3% Cabernet Franc

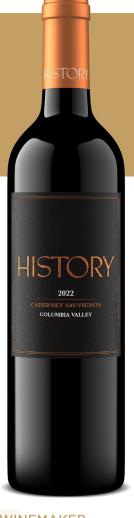
ÉLEVAGE

This wine spent 18 months in French oak barrels, 40% of which were new.

HARVEST ALCOHOL

October 2022 14.1%

BOTTLING рН May 2024 3.82



NOTES FROM THE WINEMAKER

This wine opens with deep, inviting notes of black cherry and Amarena candied cherry, layered with the richness of black currant. A savory thread of herbs de Provence adds complexity, while a subtle espresso finish grounds the palate in warmth and depth. Balanced and expressive, it's a vibrant reflection of the vintage and thoughtful winemaking..

VINTAGE OVERVIEW

The 2022 growing season began with one of the coldest, wettest spring seasons on record in the Pacific Northwest, including a snowstorm in early April that pushed the beginning of the growing season out by several weeks. When the season started, many sites in Columbia Valley saw higher yields than average. Temperatures finally began to rise in late June, culminating in warm, dry conditions that persisted well into October. As a result, the fruit enjoyed extended hang time and was able to achieve phenolic ripeness. and we harvested without interruption or disease pressure until complete.













