



TA: 0.56 g/100 mL

PH: 3.83

ALCOHOL: 14.8%

BLEND:

85% Cabernet Sauvignon, 12% Syrah, 3% Merlot

COLUMBIA VALLEY

2022 Indian Wells Cabernet Sauvignon

VINTAGE NOTES

- The 2022 season started with an unusually cool and wet spring. We saw below average temperatures from April until July which caused a delay in ripening.
- Our harvest started two weeks later compared to the average vintage. All the moisture in the ground helped develop beautiful canopies with a nice size crop.
- The quality of fruit was outstanding and though we had to harvest select grapes earlier than expected, the wines are very promising, showing nice acidity, and great flavors.
- Both our white and red wines are showing well, and we cannot wait to see how they develop as they continue to age.

VINEYARD NOTES

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.

WINEMAKING NOTES

- Grapes were destemmed and sorted using cutting edge technology to gently handle fruit, allowing for more pure, concentrated fruit expression.
- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Aged for 18 months in 75% neutral oak, 20% new America oak and 5% new French oak.

TASTING NOTES

The Indian Wells Cabernet is our warm climate ripe, jammy 'New World' style of Cabernet Sauvignon. This premier Cabernet Sauvignon showcases a lush texture and concentrated flavors of blackberry and black cherry. - Brian Mackey, Winemaker