



TA: 0.64 g/100mL

PH: 3.8

ALCOHOL: 14.8%

BLEND: 100% Cabernet Sauvignon

CASE PRODUCTION:

2712

COLUMBIA VALLEY

## 2022 Limited Release The Main Event Cabernet Sauvignon

VINTAGE NOTES

- The 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.

VINEYARD NOTES

- Grapes were predominantly sourced from our Cold Creek Estate vineyard (61%)
- The remaining fruit was sourced from Heart of The Hill vineyard on Red Mountain (20%), and Stone Tree vineyard on Wahluke Slope (19%).

WINEMAKING NOTES

- Grapes were de-stemmed and sorted with a cutting-edge grape receiving and sorting system designed to gently remove any stems or leaves.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Aged 18 months in 28% new French oak barrels.

TASTING NOTES

The Headliner! The Show Stopper! The Main Event! Sourced from our boldest heavyweight vineyards, the wine is a no holds barred showcase of Cabernet Sauvignon. A tag team of dark fruit, anise and river rock within a mouthful of age worthy tannins. Put your gloves up, this wine is a knockout! – Matthew Groce, Winemaker