



WALLA WALLA VALLEY

2022 Cabernet Sauvignon Walla Walla Valley

VINTAGE NOTES

- Spring of 2022 was unusually cool and wet. Below average temperatures between April - July caused a delayed development.
- Warm temperatures arrived in July and continued throughout the summer.
- Consistent heat brought excellent ripening conditions to the fruit. The warmest temperatures were recorded in October.
- The quality of fruit was outstanding. The wines are very promising, showing nice acidity, and great flavors.

VINEYARD NOTES

- Fruit was selected from the very best possible Walla Walla sources.
- Single vineyard sourced from Anna Marie block 01.

WINEMAKING NOTES

- At harvest, grapes were held separately, destemmed, and crushed with 40% whole berries remaining.
- The wine was then racked into barrels to undergo malolactic fermentation. Racking occurred every three months during the 20-month aging process.
- The barrel regime included 100% French oak – 29% new. This 2022 Cabernet Sauvignon was bottled unfined and unfiltered for maximum flavor.

TASTING NOTES

This limited production Walla Walla Cabernet Sauvignon is lush and approachable. Aromas of cherry cola, red raspberry, and vanilla intertwine with cinnamon and baking chocolate leading into a long finish of vanilla, almond, and cherry. – David “Merf” Merfeld, Winemaker

TA: 0.54 g/100 mL

PH: 3.78

ALCOHOL: 14.7%

BLEND: 100% Cabernet Sauvignon

CASE PRODUCTION:

299