



TA: 0.72 g/100 mL

PH: 3.25

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.05 g/100 mL

BLEND: 100% Cabernet Sauvignon

CASE PRODUCTION:

1940

## HORSE HEAVEN HILLS

# 2023 Limited Release White Cabernet Sauvignon

### VINTAGE NOTES

- The 2023 growing season was marked by a delayed bud break. Following a cool April, May brought warmer weather, leading to a quick bloom just over a month after bud break.
- Favorable weather conditions persisted throughout the growing season, with warm, dry days and cool nights ideal for grape maturation. Harvest began earlier than usual.
- Lower yields, uniform canopies, and even ripening contributed to exceptional quality.
- Winemakers reported grapes with excellent sugar levels, acidity, nice tannins, and flavor profiles, indicating this vintage is on track to become one of the best in a long time.

### VINEYARD NOTES

- 100% sourced from the Horse Heaven Hills AVA which borders the Yakima Valley AVA on the north and the Columbia River on the south.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

### WINEMAKING NOTES

- Cabernet grapes were picked early and immediately pressed off the skins for no skin contact.
- The juice was fermented for two weeks in stainless steel to highlight the bright fruit flavors.

### TASTING NOTES

Only in Washington can we flip the script on Cabernet Sauvignon like this! Forget oak, tannins and power. Come to the lighter side: Stainless steel, vibrant fruit, delicate palate. This wine delights with aromas and flavors of granny smith apple, white peach and lime zest. Lacey Steffey, Winemaker