



TA: 0.58 g/100 mL

PH: 3.30

ALCOHOL: 12.5%

RESIDUAL SUGAR: <0.05 g/100mL

BLEND: 100% Cabernet Sauvignon

CASE PRODUCTION:

1550

HORSE HEAVEN HILLS

2024 Limited Release White Cabernet Sauvignon

VINTAGE NOTES

- Despite extreme cold weather in January, the majority of vineyards across Washington demonstrated remarkable resilience, with minimal winter damage and normal yields.
- The 2024 vintage saw typical temperatures, requiring less canopy and crop management, which allowed the vintage to naturally showcase its character.
- Favorable harvest conditions, with warm days and cool nights, created an ideal balance of tannin and acidity, leading to exceptional fruit quality.
- Both red and white varieties thrived under spectacular ripening conditions producing decadent, intense and well-balanced wines. The reds will develop over many years to come.

VINEYARD NOTES

- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- The fruit was sourced from the Columbia Valley AVA, both warm and cool sites.

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