

2018 J&S Vineyards Cabernet Sauvignon



pH: 3.60

Titrateable Acidity: 6.2 g/L

Alcohol: 13.8%

Harvest Parameters: October 18, 2018 at 24.3 Brix, 3.60 pH, and 4.0 g/L of titrateable acidity.

Blend: 95% Cabernet Sauvignon, J&S Vineyards, block 3. 5% Petit Verdot, Minnick Hills. 50% new oak. Clone 191 Cabernet Sauvignon.

Cases produced: 176

Release Date: N/A

Winemaker's Notes: In 2018, our Cabernet vineyard gave us some amazing fruit, and the resulting wine is right about 14% alcohol. Cranberry, red currant, raspberry, and the distinct aroma of French oak join the typical slight herbaceousness to complete the nose. On the palate, this wine is more austere than the nose suggests it may be, and it finishes with bright acidity and firm, dusty tannins. Still quite young, this wine will age beautifully for many years. Drink now through 2038.

Winemaking: At harvest, the grapes were ready to be picked in mid-October. The grapes were destemmed with the use of enzymes for settling and juice extraction and an ascorbic acid and SO₂ blend to control oxygen contact. The wine was fermented with D254 and BDX yeast in an open top fermenter and peaked at 88 degrees. The wine was coinnoculated for ML and fermented to dryness and pressed off the skins to tank. A day later, the wine was moved to barrels to complete ML. Total time: 10 days in fermentation. After secondary fermentation was complete, SO₂ was added. The wine was racked off the lees after nine months and was racked only three times. The wine was crossflow filtered before bottling and went to bottle on August 28th, 2020. 50% new oak.

Awards: 94 pts - Wine Enthusiast (Nov 2022) Cellar Selection

92 pts - James Suckling

89 pts - Vinous (Owen Bargreen)

Gold - 2023 San Francisco Chronicle Wine Competition

Gold - 2023 Savor NW Wine Competition