

2020 Walla Walla Valley Cuvée

pH: 3.69

Titrateable Acidity: 6.0 g/L

Alcohol: 14.2%

Harvest Parameters: October 2nd to 21st, 2020

Blend: 64% Cabernet Sauvignon, 31% Cabernet Franc, and 5% Malbec. J&S Vineyards, Seven Hills Vineyard, and Eritage Vineyard. 44% new French oak, aged for 22 months.

Cases produced: 152

Release Date: May 2nd, 2024

Winemaker's Notes: Opening with black cherry, black currant, sawdust, and cocoa, this Bordeaux style blend has quickly become a favorite. On the palate, cherry, currant, and firm tannins lead into a long finish. Drink now through 2035.

Winemaking: The fruit was picked early in the morning, and it was destemmed into 1.5 ton fermenters with the addition of enzymes that increase color and aromatics and a SO₂ and ascorbic acid blend to control oxidation. After a couple of days of soaking on the skins, we added CVRP yeast for the Cabernet Sauvignon and D254 for the other two varieties to ferment the fruit. Malolactic bacteria was added the day before pressing to begin secondary fermentation. The wine fermented for 9-11 days before being pressed to tank. A day later, the wine was racked into barrels to finish ML. When ML finished, SO₂ was added to protect from oxidation and microbiological spoilage. The wine was racked three times before it was bottled on August 26th, 2022 after crossflow filtration. The wine saw 44% new French oak for 22 months.

Awards: Silver - 2024 San Francisco Chronicle Wine Competition

