

Cabernet Sauvignon

LABEL: DEAD CANYON RANCH

AVA: HORSE HEAVEN HILLS

VIN: 2022

WINEMAKER'S NOTES:

This wine opens with notes of cherry, cranberry, and raspberry. The fruit notes continue into the mid-palate with hints of plum and anise. The wine finishes with hints of raspberry, vanilla and white pepper.

VINEYARD SOURCING

The fruit for this wine is sourced from the Horse Heaven Hills; predominantly from our Dead Canyon Vineyard. The remainder of the fruit came from our Eagle & Plow, Milts, and Spice Cabinet Vineyards.

GROWING SEASON

The 2022 vintage started out cool and wet and transitioned into a hot, but brief summer. A mid-April blizzard and a slower rise in temperature delayed bud break and caused harvest to be behind by two to three weeks. September and October brought warmer than normal temperatures. The lack of end of harvest frost allowed for longer hangtime into early November.

WINEMAKING

These grapes were sorted in the vineyard with the selective harvest on our Pellenc harvesters. The fruit was not crushed in order to preserve as much whole-berry as possible. At the winery, individual lots were fermented in stainless steel tanks. A portion of the wine received twice daily pumpovers that allow for gentle extraction of color and tannins. The other portion was fermented in our state-of-the-art Parsec system. This innovative system is self-automated and set to a protocol that uses air mixing over the maceration period. The juice was then pressed off skins into 20% new French and American oak barrels for malolactic fermentation. The wine was aged for 18 months before being blended and bottled.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 81% Cabernet Sauvignon, 10% Malbec, 8% Syrah, 1% Merlot

Alcohol: 14.5%

T.A: 0.55 g/100 ml

pH: 3.78

UPC: 898012002804

