



2018

RESERVE CABERNET SAUVIGNON

APPELLATION:

Walla Walla Valley

VINEYARDS:

McClellan Estate Vineyard
Anna Marie Vineyard

TECHNICAL NOTES:

pH 3.89
TA 0.54 g/100mL
Alcohol 14.7% By Volume

FERMENTATION:

Small open top stainless steel tanks. The cap was punched down three times per day. Free run juice was transferred to French oak barrels to complete fermentation.

AGING:

22 months in French oak barrels, 50% new.

CASES PRODUCED:

98 cases

RELEASE DATE:

April 2022

SENSORY NOTES:

2018 was an extraordinary vintage in Washington State, one of best in the last two decades. This beautiful wine brings everything into focus from such a generous growing season. Showing concentrated richness, with deep aromas and flavors of black cherry, blackberry, savory herb, anise, cigar box, and baking spice. Supple, silky tannins lend structure to this hedonistic Walla Walla Valley Cabernet Sauvignon. This well-balanced wine is built to age and will reward those with patience. Enjoy!

Drink 2024-2039.