



2022

RESERVE CABERNET SAUVIGNON

APPELLATION:

Walla Walla Valley

VINEYARDS:

Funk Estate Vineyard
McClellan Vineyard
Anna Marie Vineyard

TECHNICAL NOTES:

pH 3.92
TA 0.58 g/100mL
Alcohol 14.6% 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. 40% New.

PRODUCTION:

384 cases

SENSORY NOTES:

A deep garnet color in the glass, the 2022 Reserve Cabernet Sauvignon opens with focused aromas of cassis, dark cherry and baking spices, layered with subtle notes of cedar, spice, and cocoa nibs from the French oak. The palate is structured and deliberate, framed by firm, polished tannins and vibrant natural acidity that defines the 2022 vintage. Flavors of black currant, black berry, dark chocolate mingle with toasty barrel spice, anise, and mineral undertones. The balance between richness and freshness gives this wine both immediate appeal and the structure to evolve beautifully over time. Built for graceful aging.

Drink 2026–2040.

93 Points – *Vinous*