



2022

THE FUNK ESTATE CABERNET SAUVIGNON

APPELLATION:	Walla Walla Valley, The Rocks District of Milton-Freewater
VINEYARD:	<p>Funk Estate Vineyard located in The Rocks District of Milton-Freewater. Distinguished by alluvial soils, consisting of basalt pebbles, cobbles and boulders washed from the Blue Mountains.</p> <p>Funk Estate Vineyard is certified LIVE and Salmon-Safe.</p>
TECHNICAL NOTES:	<p>pH 3.91 TA 0.58 g/100mL Alcohol 14.5% By Volume</p>
FERMENTATION:	The grapes were cold soaked for 1-5 days prior to fermentation. Upon active fermentation, pump-overs and punch-downs were performed two to three times per day by hand. The overall duration of the contact time of the wine with the skins ranged from 12 to 22 days.
AGING:	20 months in French oak barrels. 60% New. The finest barrels of the vintage were selected and bottled. The bottled wine was bottle-aged 19 months prior to release.
CASES PRODUCED:	168 cases
SENSORY NOTES:	<p>The 2022 vintage of this wine reveals the power and poise of the Walla Walla Valley in a warm, balanced growing season. Deep garnet in color, the wine opens with alluring aromas of black cherry, ripe plum, and cassis layered with notes of cocoa, that speak to its distinct character. The palate is plush yet structured, offering flavors of dark fruit and savory spice framed by polished tannins and vibrant acidity. The finish is long and seamless, carrying the wine's rich fruit and earthy nuances through to a graceful close. Drink 2026-2042.</p> <p>96 Points – <i>International Wine Report</i> 94 Points – <i>Vinous</i> 94 Points – <i>Owen Bargreen</i></p>