



## 2021 Cabernet Sauvignon

Vineyard | Phinny Hill Vineyard

Block | Block 13

AVA Horse Heaven Hills

Bottling Date | August 2023

Composition | 100% Cabernet Sauvignon

## **VINTAGE NOTES**

The 2021 vintage in Washington had some challenges, with a *record-breaking heat event* in late June and historically low harvest yields. Despite these challenges, the quality of the wines is outstanding. The grapes were smaller and more concentrated, resulting in wines with exceptional flavors and complexity. *There's just not much!* 



The defining moment of the vintage occurred at the end of June when a **heat dome** descended upon the west coast, breaking temperature records everywhere. The Columbia Valley experienced four consecutive days with temperatures reaching as high as 118 degrees Fahrenheit. The event was well forecasted, so growers could water their vineyards. Although most growers believed their vineyards coped well with the extreme heat, the timing of the heat, coupled with other factors, *resulted in a substantial reduction in berry and cluster size*.

## WINEMAKING NOTES

Phinny Hill Vineyard is located on a hillside adjacent to the famed Champoux Vineyard in the Horse Heaven Hills. This 100-acre site lies just south of Prosser, WA, and was first planted in 1998.

Whole clusters were hand-picked, field-sorted, and cold-soaked overnight at the winery. The next day, we sorted again and destemmed. No  $SO_2$  or additives were introduced. Fermentation took place in 2-ton open-top fermenters. We used foot treading for the first few days, followed by gentle punchdowns to work the cap. Fermentation was carried out with native yeast. After 35 days on the skins, we pressed to 25% new French oak barrels. The wine aged for 22 months on lees, was racked once, and bottled unfined and lightly filtered.

## **TASTING NOTES**

What I love about Phinny Hill Vineyard is the purity of varietally-true aromatics without an over abundance of tannin, heft, or excessive power. The wine reminds me of a young pre-Parkerized Bordeaux. For the first vintage, I wanted to keep new oak to a minimum to allow a more pure expression and build from there. Generous blackberry and black cherry notes are accentuated with an undercurrent of cedar, violets, fresh tilled earth, light dried herbal notes, hints of cigar tobacco all wrap around a delicious core of classic old-world Cabernet structure. Bottled in August 2023. Best 2024 ~ 2030+