



2022 / PHINNY HILL VINEYARD / HORSE HEAVEN HILLS

Hibernāle

CABERNET SAUVIGNON

Quiet authority.

A Cabernet Sauvignon from Phinny Hill Vineyard, shaped by tension, finesse and length, with richness held in elegant proportion.

THE SITE

Phinny Hill sits in the Horse Heaven Hills, where long-established Cabernet Sauvignon vines combine aromatic lift with natural structure. The fruit carries depth without excess, with red-toned fruit, floral detail and a firm mineral line. The site favors proportion, persistence and the kind of quiet intensity that unfolds gradually in the glass.

THE CELLAR

Harvested on October 21, the fruit was destemmed and foot crushed. Native fermentation proceeded with gentle punchdowns throughout. After 44 days on skins, the wine was pressed to tight-grain French oak, 75% new, where malolactic fermentation occurred naturally. It remained on its gross lees for 24 months before being bottled unfiltered in November 2024.

THE WINE

Hibernāle is a Cabernet of restraint and quiet authority. Richness and depth are carried by fine-grained tannins, persistent freshness and a taut mineral line. Red and black fruit emerge with violet and graphite, while cedar sits quietly in the background. The palate builds gradually, gaining depth and breadth without losing its composure, before resolving into a long, precise finish. Its power comes through tension, proportion and length.



PRODUCTION	122 CASES
VARIETY	100% CABERNET SAUVIGNON
HARVEST	October 21, 2022
VESSEL	French oak 75% new
ELEVAGE	24 months, gross lees
BOTTLED	November 2024 Unfined and Unfiltered