



2022 CABERNET SAUVIGNON

TASTING NOTES

This vintage of our Cabernet Sauvignon is dark and dramatic... it's a bit of a goth. Dark fruit with red accents fills the nose and mouth, making a bold statement. Hiding (for now) behind that fruit is pepper, leather and spice that will emerge over the years as the fruit takes half a step back and the wine becomes... better with age.

Full body, medium acid, medium-plus tannin, complex black fruit.

WINEMAKER'S NOTES

Our goal with Cabernet Sauvignon is to make an age-worthy wine, hence BWA – Better With Age. We don't shy away from tannin or acidity with this wine, and we keep it on the skins until dryness (i.e. all the sugar is fermented into alcohol) and beyond in order to extract as much of the tannin as possible from the grapes. We harvest as soon as flavors are fully developed, because overripe fruit has less of everything that helps the wine age, and it has more sugar, which translates into higher alcohol levels that can throw the wine out of balance over time and can lead to the development of unpleasant aromas. We keep the new oak percentage down, because over time as fruit flavors diminish, oak and other flavors come to the fore and can become overpowering.

Composition

100% Cabernet Sauvignon

Vineyard

Artz Vineyard

Appellation

Red Mountain

Harvest Date

October 15, 2022

Harvest specs

22.5 brix, pH 3.74, TA 6.6 g/l

Crush Pad

Destem and light crush

Saignee

No

Yeast

D254

Fermentation

Small open-top fermentors, punched down by hand

Malolactic Fermentation

Yes

Time on Skins

17 days

Aging

21 months in barrels

Oak

40%

Fining/Filtration

Cross-flow filtration

Alcohol

14.2%

Production

118 cases

Bottled

July 30, 2024



eleven



PAIRINGS

This assertive wine needs lubrication (i.e. fat) to release the tannin's grip on your palate. The classic pairing is steak, but burgers, ribs, lamb, or sautéed portobello mushrooms are great too – or cheese, the sharper the better. Christmas dinner, spicy breakfast sausage – opportunities abound to break out King Cab.

VINTAGE DETAILS

2022 was a very unusual vintage in Washington state. Conditions started to warm relatively early in the spring, leading to fears of frost damage, but then it cooled off a bit...and stayed cooled off through May and into a chilly Juneuary. Flowering (which is the event that really kicks off the grape timing) was 2-3 weeks behind average, which meant that harvest would be too. Summer temps were relatively even, with a short heat spike in August. It has been quite a while since we didn't harvest any grapes until September, and this year we didn't pick until the end of the first week, on September 7, and our next grapes were not until the 12th. Not only did harvest start late, ripening progressed slowly. The whole vintage was saved by unusually warm and dry conditions through September into October that facilitated beautiful ripening. In terms of the effects on the grapes, the vintage was terrific for our style of moderate alcohol, firm acidity, and just-ripe flavors. Acids were a little higher than usual in some of the whites, which is a delight.

GRAPE VARIETY INFO

The world's most-planted grape variety, Cabernet Sauvignon is not as darkly colored as some other varieties, so is often blended to increase color (notably with small amounts of Petit Verdot and/or Malbec) because people have a tendency to make (mistaken) judgements about a wine's flavor intensity based on its color. Ours is 100% Cabernet because we know you aren't those people.

FUN FACTS

Cabernet Sauvignon is a genetic cross between – wait for it – Cabernet Franc and Sauvignon Blanc. It's a rare case of a variety with historically known parents (mostly grapes sneak off in the night and deposit seeds around the countryside hee hee!).

AWARDS

Not entered into competition.



eleven