2024 CABERNET SAUVIGNON

YAKIMA VALLEY AVA

lavender • dark cherry • cigar box • black tea



VINEYARD
SUGARLOAF

ASSEMBLAGE
100% CAB SAUV

WINEMAKER
DUSTY JENKINS

PRODUCTION
192 CASES

AGEING
16 MONTHS IN
30%NEW, 70% NEUTRAL FRENCH OAK

ALCOHOL: 14.7%
TA: 5.1 G/L | PH: 3.8

VINIFICATION

Fruit for this wine was harvested on October 18th. The grapes were destemmed and crushed. The must had a pre-fermentation maceration of 72 hours at 9-10°C. Fermentation occurred in small,1-ton lots. Extraction was achieved via hand punch-downs three times daily until the desired level of extraction was achieved, at which time it was pressed and racked to barrel. It finished malolactic fermentation in barrel. The wine was racked twice in the cellar and was bottled in March 2026. 2024 proved to be a warm vintage, allowing for rich fruit flavors and well-developed tannins.

The wine was aged in 30% new French oak and 70% neutral French oak for 16 months. Bottled March, 2026.

TASTING NOTES

The finished wine is rich and full-bodied, showcasing lush tannins and vibrant fruit notes. The palate bursts with flavors of dark cherry and black tea, complementing an enticing nose of lavender and cigar box lingering gracefully on the finish