

2019 LEFT BANK

HORSE HEAVEN HILLS AVA

cedar • cassis • tart cherry • violet



VINEYARDS

92% RIVER RIDGE VINEYARD

6% CHUKAR VINEYARD

ASSEMBLAGE

64% CABERNET SAUVIGNON

30% MERLOT

6% CARMENERE

WINEMAKER

JUSTIN NEUFELD

PRODUCTION

1859 CASES

AGING

30 MONTHS 30% NEW OAK

100% FRENCH OAK BARRELS

ALCOHOL 14.4%

TA: 5.8 G/L | PH: 3.6

VINIFICATION

The fruit for this blend was harvested in October 2019. The grapes were destemmed, and crushed, leaving approximately 20% whole berries. The must had a pre-fermentation maceration of 72-96 hours at 9-10°C. Fermentation occurred in small, 1-ton lots. Extraction was achieved via hand punchdowns three times daily until the desired level of extraction was achieved at which time it was pressed and racked to barrel. It finished both its primary and malolactic fermentations in barrel. The wine was racked once over its ageing period and was bottled in May 2022.

VINEYARD PRACTICES

Following Sustainable WA Requirements (year 1)

ELEVAGE

30 months in 30% new French oak and 70% neutral French oak