



100% Estate
100% Sustainable
100% Walla Walla

2023 CABERNET SAUVIGNON

SMELLS LIKE: ripe blackberries and dark cherries, layered with hints of plum and a swirl of vanilla
TASTES LIKE: rich blackberry and black cherry compote with a touch of plum and subtle oak spice
MOUTHFEEL: smooth, integrated tannins that feel polished and refined
DRINK WITH: herb-crusted lamb, braised short ribs, roasted root vegetables, grilled rib eye



THE VINTAGE

The Walla Walla Valley 2023 growing season began with late budbreak in the end of April through early May. Due to the ideal spring weather, bloom happened in record time—less than 30 days in parts of the vineyards.

Summer was one of the hottest on record, with steady but not extreme heat, leading to ripe fruit that maintained freshness and acidity, and kicked off an early harvest in September. The resulting wines showcase ripe luscious tannins, balanced tension and complexity, promising exciting developments over the next decade and beyond.

THE VINEYARDS

Within all of our vineyards we dedicate ourselves to being stewards of the land and leaders in the practices of regenerative agriculture.

VARIETALS

78% Cabernet Sauvignon
11% Merlot
4% Cabernet Franc
4% Malbec
3% Petit Verdot

APPELLATION

100% Walla Walla Valley

ESTATE VINEYARDS

24% Pepper Bridge
23% Summit View
23% Les Collines
17% Goff
13% Octave

OAK PROGRAM

98% French, 2% American;
40% New, 60% Used

HARVEST DATES

09/19 - 10/12/23

FINISHED ALCOHOL

14.5%

PRODUCTION

4,302 cases