

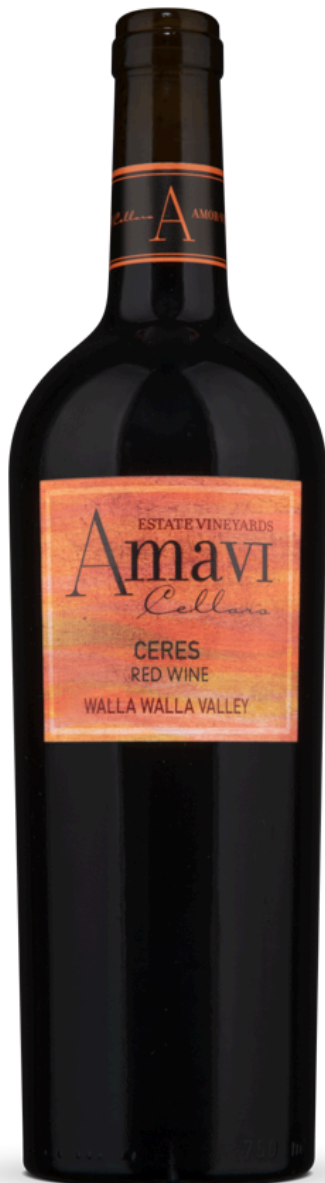
2024 CERES

SMELLS LIKE: Juicy Blueberries and Blackberries with warm Chai Spice, Oatmeal Cookie sweetness, with a touch of Chocolate

TASTES LIKE: Plum, Blackberry with a rich, fleshy mid-palate, swirls of warm baking spices, with a hint of Pepper

MOUTHFEEL: Structured with dusty tannins and balanced acidity that carries through a long, persistent finish

DRINK WITH: Jamaican Flank Steak, Cottage Pie, Lamb Gyros, Blackberry Cobbler



THE VINTAGE

The 2024 vintage began with a harsh January freeze, bringing several days of sub-zero temperatures. Despite early concerns, the warm, dry spring weather helped resilient vines recover, with most sites achieving normal yields. Harvest conditions were ideal—mild and consistent—allowing fruit to hang longer and be picked at peak ripeness. Though the season started with uncertainty, it ended with excellent quality and surprising yields, a testament to the resilience of the vines and thoughtful vineyard management.

THE VINEYARDS

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

VARIETALS

53% Cabernet Franc
47% Malbec

APPELLATION

100% Walla Walla Valley

ESTATE VINEYARDS

73% Summit View
27% Goff

OAK PROGRAM

100% French; 63% Used,
37% New

HARVEST DATES

10/04 - 10/09/24

FINISHED ALCOHOL

14.5%

PRODUCTION

443 cases