

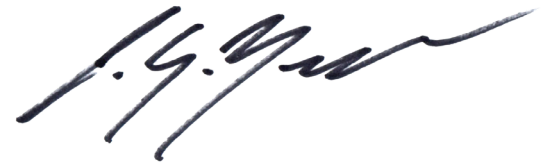
JB NEUFELD

DEDICATED . THOUGHTFUL . PRECISE

: VINIFICATION :

FRUIT FOR THIS BLEND WAS HAND HARVESTED IN SEPTEMBER AND OCTOBER OF 2014. THE GRAPES WERE DESTEMMED BUT NOT CRUSHED LEAVING ~75% WHOLE BERRIES. NO PUMP WAS USED IN THE TRANSFER OF THE MUST. THE MUST COLD SOAKED FOR APPROXIMATELY 48 HOURS AT ABOUT 120C. THE PRIMARY FERMENTATION WAS IN SMALL 1 TON BINS. EXTRACTION WAS ACHIEVED VIA HAND PUNCHDOWNS NUMEROUS TIMES DAILY AS WELL AS A PUMP OVER WITH MACRO AERATION UNTIL THE DESIRED LEVEL OF EXTRACTION WAS ACHIEVED AT WHICH TIME IT WAS PRESSED AND RACKED TO BARREL. FREE RUN, PRESS FRACTIONS AND NEW OAK BARRELS WERE KEPT SEPARATE UNTIL FINAL BLENDING. THE WINE WAS GRAVITY RACKED MINIMALLY IN THE CELLAR AND WAS BOTTLED ON SEPTEMBER 3RD, 2016.

: WINEMAKER : Justin Neufeld



: APPELLATION :

YAKIMA VALLEY

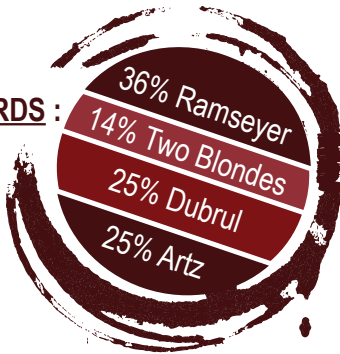
: ASSEMBLAGE :

15%
CABERNET
FRANC

85%
CABERNET
SAUVIGNON



: VINEYARDS :



: ELEVAGE :

45%
NEUTRAL
FRENCH OAK

55%
NEW
FRENCH OAK

(BOUTES, SYLVAIN
& TARANSAUD)



14.9% ALC BY VOL
TA 6.5 G/L - PH 3.60

"LOTS OF MULLED BLACK
FRUITS, PLUM, INCENSE
AND DAMP UNDERBRUSH
CHARACTERISTICS IN A
MEDIUM TO FULL-BODIED,
ROUND, PLEASURE BENT
STYLE."

90
PTS

JEB DUNNUCK OF WINE ADVOCATE

2014 YAKIMA VALLEY

(640 CASES PRODUCED)