

2022

CIEL DU CHEVAL

**CABERNET
SAUVIGNON**

VINEYARDS:

100% CIEL DU CHEVAL

VARIETALS:

100% CABERNET SAUVIGNON

TECHNICAL DATA:

AGED 19 MONTHS IN 55% NEW FRENCH OAK

14.5% ALCOHOL

220 CASES PRODUCED



WINEMAKING NOTES:

Fruit was hand harvested October 12th, 2022. The grapes were destemmed and crushed leaving ~20% whole berries. No pump was used in the transfer of the must, which cold soaked for approximately 96 hours at about 12° C and native yeast began fermenting after about 72 hours, with primary fermentation happening in 1 ton bins. Extraction was achieved via hand punchdowns daily as well as a pump over with macro aeration until the desired level of extraction was achieved, at which point 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, and was bottled unfined and unfiltered in May 2024.

JUSTIN'S TASTING NOTES:

Ciel du Cheval is located on Red Mountain, a great growing region in Washington state for Cabernet Sauvignon. This vineyard is thoughtfully farmed, perfectly maintained, and planted with the Cab Sauv Clone 337 from Bordeaux, France. This vintage boasts black cherries, grippy tannins, and velvety mouthfeel. One of my favorite wines.

JB
NEUFELD

WWW.JBNEUFELD.COM \ [@JBNEUFELD](https://twitter.com/JBNEUFELD)

2980 GILBERT ROAD ZILLAH, WA 98953 \ 206.255.0119 \ BROOKE@JBNEUFELD.COM