

# 2021

YAKIMA VALLEY

## OLD GOAT

### VINEYARDS:

39% RED WILLOW, 28% CIEL DU CHEVAL,  
15% CHUKAR VINEYARDS, 11% TWO BLONDES,  
7% ELEPHANT MOUNTAIN VINEYARDS

### VARIETALS:

56% CAB SAUV, 15% MALBEC, 11% MERLOT,  
11% CAB FRANC, 7% PETIT VERDOT

### TECHNICAL DATA:

AGED 20 MONTHS IN 78% NEW FRENCH OAK,  
10 MONTHS IN CONCRETE AFTER BLENDING  
14.6% ALCOHOL



## WINEMAKING NOTES:

The fruit for this wine was destemmed and crushed leaving ~10% whole berries. The must cold soaked for about 5 days at 12°-15° C. Native yeast began fermenting after about 2 days 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 time it was pressed and racked to barrel. Free run, press fractions and new oak barrels were kept separate during ageing. The wine was gravity racked minimally in the cellar and bottled unfinned and unfiltered in May, 2024

## JUSTIN'S TASTING NOTES:

The Old Goat is the best blend I can build out of the sites and varieties that showed their best for a particular vintage. The composition will not always be the same every year but it will instead change and move with that vintage. This vintage I moved away from Cabernet Sauvignon and to a more Bordeaux blend. On the nose I get black currants and pencil lead.