

VINEYARDS: 100% RED WILLOW

VARIETALS: 56% CABERNET SAUVIGNON, 22% MERLOT, 11% MALBEC, & 11% PETIT VERDOT

OAK TREATMENT: 89% NEW FRENCH OAK

WHAT THE CRITICS THINK: JAMES SUCKLING: 93 POINTS



WINEMAKER'S NOTES:

This vintage marks a pivotal moment in the trajectory of the Old Goat, transitioning from a single varietal Cabernet Sauvignon to a Bordeaux Blend. The wine underwent a meticulous aging process, spending 20 months in 89% New French Oak and 11% Neutral barrels. Following this, it was carefully blended into concrete tanks, where it continued to mature for an additional 10 months before being bottled unfined and unfiltered, preserving its purest expression of terroir and craftsmanship.

TASTING NOTES:

Enticing aromas of ripe black currants mingle with subtle hints of pencil lead, offering a glimpse into the wine's intriguing depth and complexity. The palate unfolds with luscious flavors of ripe cherry and decadent chocolate, complemented by delicate undertones of dried herbs, creating a harmonious balance of fruit and earthiness that lingers long after each sip.



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