

# JB NEUFELD

DEDICATED . THOUGHTFUL . PRECISE

## : VINIFICATION :

FRUIT FOR THIS BLEND WAS HAND HARVESTED IN OCTOBER, 2016. THE GRAPES WERE DESTEMMED AND CRUSHED LEAVING ~20% WHOLE BERRIES. NO PUMP WAS USED IN THE TRANSFER OF THE MUST. THE MUST COLD SOAKED FOR APPROXIMATELY 96 HOURS AT ABOUT 100C AND NATIVE YEAST BEGAN FERMENTING AFTER ABOUT 48 HOURS. 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 SEPARATE LOTS WERE BLENDED IN APRIL, 2018 GIVING THE BLEND AMPLE TIME TO HAVE ITS CONSTITUENT PARTS FUSE AND MELD IN BARREL.. THE WINE WAS GRAVITY RACKED MINIMALLY IN THE CELLAR AND WAS BOTTLED ON MARCH 6TH, 2019.

: WINEMAKER : Justin Neufeld



## : APPELLATION :

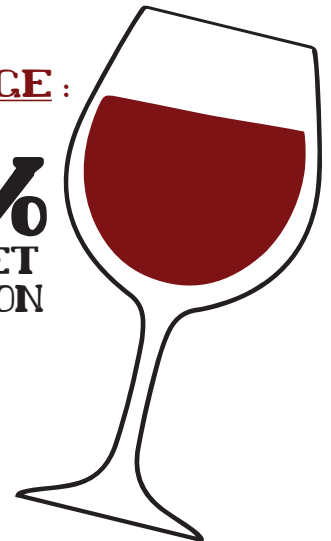
YAKIMA  
VALLEY

## : VINEYARD :

33% Two Blondes  
67% Artz

## : ASSEMBLAGE :

100%  
CABERNET  
SAUVIGNON



## : ELEVAGE :



83%  
NEW FRENCH  
OAK  
(BOUTES,  
SYLVAIN  
& TARANSAUD)

18 MONTHS BOTTLE AGE  
PRIOR TO ITS RELEASE  
IN THE FALL, 2020



14.4% ALC BY VOL  
TA 6.5 G/L - PH 3.66

"THE DEEP RUBY/PURPLE 2016 CABERNET SAUVIGNON OLD GOAT IS ALL CABERNET SAUVIGNON THAT SPENT 28 MONTHS IN 83% NEW FRENCH OAK. OFFERING NOTES OF CRÈME DE CASSIS, TOASTED SPICE, LICORICE, AND GRAPHITE, WITH A TOUCH OF UNSMOKED TOBACCO, IT'S RICH, MEDIUM TO FULL-BODIED, HAS RIPE TANNINS, AND BEAUTIFUL PURITY OF FRUIT. IT'S GOING TO KEEP FOR 15-20 YEARS."

JEB DUNNUCK OF WINE ADVOCATE

## 2016 OLD GOAT

(148 CASES PRODUCED)