

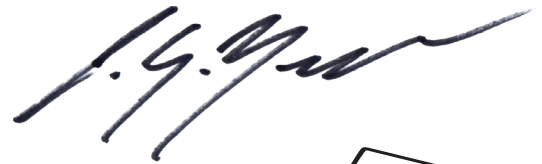
JB NEUFELD

DEDICATED . THOUGHTFUL . PRECISE

: VINIFICATION :

FRUIT FOR THIS BLEND WAS HAND HARVESTED IN SEPTEMBER AND OCTOBER OF 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 90C. 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 AUGUST 29, 2018.

: WINEMAKER : Justin Neufeld



: APELLATION :

YAKIMA
VALLEY

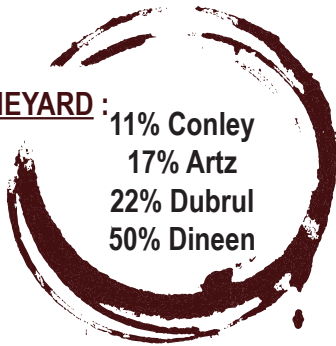
: ASSEMBLAGE :

100%
CABERNET
SAUVIGNON



: VINEYARD :

- 11% Conley
- 17% Artz
- 22% Dubrul
- 50% Dineen



: ELEVAGE :

39%

NEUTRAL
FRENCH OAK

61%

NEW
FRENCH OAK

(BOUTES, SYLVAIN
& TARANSAUD)



14.5% ALC BY VOL
TA 6.1 G/L - PH 3.71

"THE 2016 CABERNET SAUVIGNON YAKIMA VALLEY REVEALS A DEEP PURPLE/RUBY COLOR TO GO WITH A MORE FRUIT FORWARD BOUQUET OF BLACK RASPBERRIES, FLOWERS, AND SPICE, WITH A SUBTLE MARINE-LIKE NOTE DEVELOPING WITH TIME IN THE GLASS. ELEGANT, MEDIUM-BODIED, AND SUPPLE, IT'S A TERRIFIC VALUE AND SHOULD KEEP FOR A GOOD DECADE, ALTHOUGH THERE'S NO NEED TO AGE THIS."

JEB DUNNUCK OF WINE ADVOCATE

2016 YAKIMA VALLEY

(440 CASES PRODUCED)