

# JB NEUFELD

DEDICATED . THOUGHTFUL . PRECISE

## : VINIFICATION :

FRUIT FOR THIS BLEND WAS HAND HARVESTED OCTOBER 25TH, 2017. THE GRAPES WERE DESTEMMED AND CRUSHED LEAVING ~25% WHOLE BERRIES. NO PUMP WAS USED IN THE TRANSFER OF THE MUST. THE MUST COLD SOAKED FOR APPROXIMATELY 120 HOURS AT ABOUT 100C. 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 29TH, 2019.

: WINEMAKER : Justin Neufeld



: APPELLATION :

YAKIMA  
VALLEY

: VINEYARD :

100%  
Two Blondes  
Vineyard

: ASSEMBLAGE :

100%  
CABERNET  
SAUVIGNON



: ELEVAGE :

33%

NEUTRAL  
FRENCH OAK

67%

NEW  
FRENCH OAK

(BOUTES, SYLVAIN  
& TARANSAUD)



14.5% ALC BY VOL  
TA 6.1 G/L - PH 3.60

: CONTACT US :

JUSTIN@JBNEUFELD.COM  
BROOKE@JBNEUFELD.COM

2017 TWO BLONDES

(148 CASES PRODUCED)