

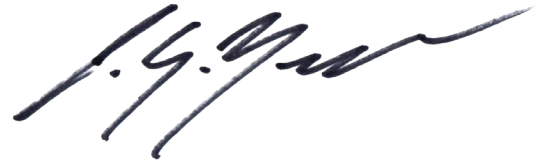
JB NEUFELD

DEDICATED . THOUGHTFUL . PRECISE

: VINIFICATION :

FRUIT FOR THIS BLEND WAS HAND HARVESTED IN OCTOBER OF 2017. 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 110C. 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 UNFINED AND UNFILTERED ON AUGUST 29, 2019.

: WINEMAKER : Justin Neufeld



: APPELLATION :

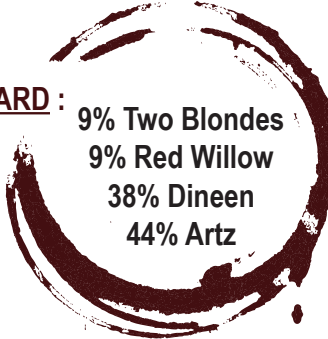
YAKIMA
VALLEY

: ASSEMBLAGE :

100%
CABERNET
SAUVIGNON



: VINEYARD :



9% Two Blondes
9% Red Willow
38% Dineen
44% Artz

: ELEVAGE :



22
MONTHS

44%
NEUTRAL
FRENCH OAK

56%
NEW
FRENCH OAK

(BOUTES, SYLVAIN
& TARANSAUD)



14.3% ALC BY VOL
TA 6.1 G/L - PH 3.73

: CONTACT US :

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2017 YAKIMA VALLEY

(540 CASES PRODUCED)