

# JB NEUFELD

DEDICATED . THOUGHTFUL . PRECISE

## : VINIFICATION :

FRUIT FOR THIS BLEND WAS HAND HARVESTED IN SEPTEMBER/OCTOBER OF 2018. 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 AND NATIVE YEAST BEGAN FERMENTING AFTER ABOUT 72 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 WINE WAS GRAVITY RACKED MINIMALLY IN THE CELLAR AND WAS BOTTLED UNFINED AND UNFILTERED ON AUGUST 12, 2020.

## : APPELLATION :

**YAKIMA  
VALLEY**

: WINEMAKER : Justin Neufeld



## : ASSEMBLAGE :

**100%  
CABERNET  
SAUVIGNON**



## : VINEYARDS :

13% Red Willow  
22% Dineen  
30% Two Blondes  
35% Artz

## : ELEVAGE :

**48%  
NEUTRAL  
FRENCH OAK**

**52%  
NEW  
FRENCH OAK**

**(BOUTES, SYLVAIN  
& TARANSAUD)**



14.3% ALC BY VOL  
TA 6.2 G/L - PH 3.71

: CONTACT US :

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**2018 YAKIMA VALLEY**

(772 CASES PRODUCED)