



2021 VINTAGE

2021 was a warm growing season for Washington State marked by a record shattering heat in late June which led to historically low yields at harvest. Bud break began at the very beginning of April, ahead of historical averages. At the end of June, a heat dome descended upon the west coast. It shattered all previous temperature records. The vineyards fared well, but led to significant reduction in berry and cluster size. Veraison began in mid–July, temps cooled down in September and October, allowing for extended hang time. While overall crops were much smaller, we were very pleased with the quality. Brix were a little elevated, however, acid held on very well considering the overall warmth of the growing season. What is all means is, 2021 are delicious balanced wines!

Varietals: 85% Cabernet Sauvignon, 10% Merlot, 5% Cabernet Franc

AVA: Columbia Valley

Fruit: blackberry, currant, plum

Herbs/Spices/Other: tobacco, cedar, earth, rich mouthfeel and round tannins, acidity elevates the finish

Aging: 38% New French Oak

TA/pH: 6.1 / 3.85 Alcohol: 14.1%

