

JB NEUFELD

CABERNET SAUVIGNON YAKIMA VALLEY



The nose opens with ripe huckleberry, black currants, and blackberry jam, supported by a backdrop of fennel and basil. Balanced on the palate with ripe tannins and well-integrated acidity. Finishes bright and clean with vibrant fruit.

Color: Red

Grapes: 100% Cabernet Sauvignon

Altitude: 250-400 m

Age of Vines: 10-20 years

Yield: 35/40 hL/ha

Vineyard Cru(s): Artz Vineyard, Two Blondes Vineyard, Dubrul Vineyard

Farming practices: sustainable

Yeast: First 1/3+ of fermentation was started with native yeast, inoculated with a cultured strain after a decrease in 10° Brix

Skin maceration: about 3 weeks

Malolactic fermentation: yes

Fermentation: Cold soak with daily punch-down, pump-overs and macro aeration.

Aging: 23 months in 64% new French oak and 36% in neutral French oak

Production: 6,000 bottles per year