

# HERITAGE DUBRUL VINEYARD 2021 Red Wine

## TASTING NOTES

This wine intrigues with lifting aromas of cherry, cassis, rose petals and violets. On the palate, you find these flavors wrapped around a silky, medium body with fine tannins lending balance and structure. A very enjoyable wine to drink now and will continue to evolve with another year or two in the bottle.

### DUBRUL VINEYARD

DuBrul Vineyard is regarded as one of premier vineyards in Washington State. We are excited to have access to this fruit. Situated in the central Yakima Valley along the northern Rattlesnake Hills, DuBrul is a relatively cool site. This cool climate allows the vines to produce grapes which result in wines that are incredibly balanced, refined, and reminiscent of the old world.

### WINEMAKING

At harvest, our grapes were gently de-stemmed and delivered as whole berries in various small lot bins for fermentation. For 5-7 days, a traditional cold soak ensued allowing flavor and color to integrate in the must before the presence of alcoholic fermentation. Following this cold soak, select yeasts began fermenting with manual punch downs occurring 3 times a day. Following the completion of fermentation, the wine was then gently pressed off its skins and placed in French oak barrels, 40% of which were new, for 22 months. The final blend was composed in January 2023, allowing the blended wine to integrate in barrel 6 months prior to bottling in August 2023.

#### WINE ANALYSIS

75% Cabernet Sauvignon, 25% Merlot 14.5% alcohol, 5.6 g/L TA, 3.7 pH

Cases Produced: 115

Woodinville, Washington Est. 2010





RIE WASHINGTON STATE ALC ILASSIT