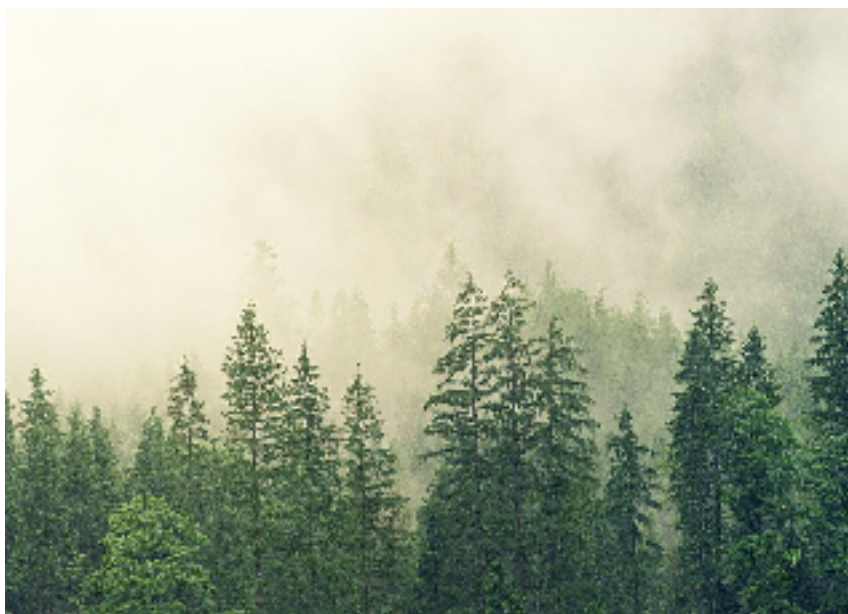


# WILD HILLS

COLUMBIA VALLEY • WASHINGTON

CABERNET SAUVIGNON

2022



## Technical Information

**Harvest Date:** 10/12/22 - 10/20/22

**Alc:** 13.7%

**TA:** 5.4 g/L

**pH:** 3.87

**Production:** 448 cs

**UPC:** 8-5004215106-8

## 2022 Vintage

2022 began with a cooler-than-average spring, which delayed bud break and flowering. However, as the season progressed, the temperatures gradually warmed up, leading to a more typical growing season. Summer brought consistent warm temperatures with occasional heat spikes, but these were manageable and did not significantly stress the vines. The warm days and cool nights in the Columbia Valley allowed for slow and even ripening, preserving acidity while building sugar levels in the grapes. Harvest began slightly later than usual due to the cooler start but proceeded smoothly with favorable weather conditions. The extended ripening period allowed for the development of complex flavors and balanced tannins.

## Vinification

After harvest, the grapes for our 2022 Cabernet Sauvignon was destemmed and allowed to cold soak. Throughout fermentation, we performed several rack and returns for optimal extraction of color and flavor. A touch of oak aging provided distinct dark spice notes.

## Winemaker's Notes

A stunning Cabernet Sauvignon with dark, exotic aromas of cassis, red rose, and dark chocolate. The palate is luscious and complex with layers of blackberry, cocoa, and a subtle lingering spice. Integrated tannins add length to the finish.