



WOODWARD CANYON

2021 ARTIST SERIES #30 CABERNET SAUVIGNON

WASHINGTON STATE

TASTING NOTES

This wine is deep ruby in color and begins with an inviting nose of black plum, slate and red cherry that integrate seamlessly with the subtle, attractive oak. In the mouth, the wine is rich, showing a nice balance of ripe dark fruit, black currant and olive. Integrated tannins enhance the texture leaving you with a complex, generous and long finish. While this wine can be enjoyed now it will benefit greatly from additional cellaring and, with proper storage, should develop for ten years or more. Pair with a ribeye steak, lamb burgers, Portobello mushrooms or cheesy polenta. Store and serve at cellar temperature.



"The Sentinels"
Pastel on paper, "9x12", 2022,
Bonnie Zahn Griffith

VINEYARDS

Weinbau Vineyard
Sagemoor Vineyard
Woodward Canyon Estate Vineyard

WINEMAKING

Hand harvested and sorted, 48 hour cold soak
Fermented in 1.5-ton stainless steel open top fermenters
30% new French and Hungarian oak, 19 months
Spontaneous malolactic fermentation

WINE DATA

Varietal Composition | 87% Cabernet Sauvignon,
7% Petit Verdot, 5% Merlot, 1% Cabernet Franc
Alcohol | 14.7%
Bottling Date | May 2023
Release Date | November 2023
MSRP | \$65
Case Production | 2,528 cases

ACCLAIM

Owen Bargreen **93**
International Wine Report v2020 **95**
James Suckling **92**
Wine Enthusiast **92**
Vinous v2020 **92**