



WOODWARD CANYON

2020 ARTIST SERIES #29

CABERNET SAUVIGNON
WASHINGTON STATE

TASTING NOTES

This wine is dark garnet in color and begins with an inviting nose of black fruits, crème brûlée, and tart cherry that integrate seamlessly with the subtle, attractive oak. In the mouth, the wine is rich and elegant, showing a nice balance of ripe fruit, black currants, and light green herbs. 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, Wagyu hamburger, leg of lamb, Portobello mushrooms, or aged hard cheeses. Store and serve at cellar temperature.



"Vitruvius Day"
Acrylic on canvas, 24" x 24", 2021
Michael Schultheis

VINEYARDS

Woodward Canyon Estate Vineyard
Winebau Vineyard
Sagemoor Vineyard
Wallula Vineyard

WINEMAKING

Hand harvested and sorted
48 hour cold soak
Fermented in 1.5-ton stainless steel open top fermenters
39% new French and Hungarian oak, 20 months
Spontaneous malolactic fermentation

WINE DATA

Varietal Composition | 76% Cabernet Sauvignon,
12% Petit Verdot, 5% Cabernet Franc, 4% Merlot,
1% Syrah, 1% Barbera, 1% Dolcetto
Alcohol | 14.8%
Bottling Date | June 2022
Release Date | October 2022
Case Production | 1,583 cases

ACCLAIM

International Wine Report **95**
Owen Bargreen **93**
James Suckling **92**
Vinous **92**
Wine Enthusiast **91**