



WOODWARD CANYON

2022 ARTIST SERIES #31 CABERNET SAUVIGNON

WASHINGTON STATE

TASTING NOTES

This wine is deep ruby-colored with aromas of black currant, blackberry and dark chocolate, accented by notes of slate and subtle oak. On the palate, the wine is rich and full-bodied, with flavors of ripe black fruit and a hint of earthiness. Well-integrated tannins provide a firm structure, while the finish is long and lingering with a pleasant warmth and a touch of sweetness. With proper storage, it has excellent aging potential for the next 10-15 years. This wine pairs well with hearty red meats, game birds, aged cheeses and rich desserts. Store and serve at cellar temperature.

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
92% new French and Hungarian oak, 20 months
Spontaneous malolactic fermentation

WINE DATA

Varietal Composition | 98% Cabernet Sauvignon,
1% Petit Verdot, 1% Malbec
Alcohol | 14.9%
Bottling Date | July 2024
Release Date | November 2024
MSRP | \$65
Case Production | 1342 cases

ACCLAIM

Owen Bargreen **94**

International Wine Report v2021 **94**

Jeb Dunnuck v2021 **93**

Sean Sullivan NW Wine Report v2021 **93**

James Suckling v2021 **92**

Wine Enthusiast v2021 **92**



"Trinity at Daybreak"
Acrylic on Wood, 32" x 36",
Mary Crane Nutter