

JB NEUFELD

DEDICATED . THOUGHTFUL . PRECISE

: VINIFICATION :

FRUIT FOR THIS BLEND WAS HAND HARVESTED IN SEPTEMBER AND OCTOBER OF 2015. THE GRAPES WERE DESTEMMED BUT NOT CRUSHED LEAVING ~60% WHOLE BERRIES. NO PUMP WAS USED IN THE TRANSFER OF THE MUST. THE MUST COLD SOAKED FOR APPROXIMATELY 72 HOURS AT ABOUT 110C. THE PRIMARY FERMENTATION WAS IN SMALL 1 TON BINS. EXTRACTION WAS ACHIEVED VIA HAND PUNCHDOWNS NUMEROUS TIMES DAILY AS WELL AS A PUMP OVER WITH MACRO AERATION UNTIL THE DESIRED LEVEL OF EXTRACTION WAS ACHIEVED AT WHICH TIME IT WAS PRESSED AND RACKED TO BARREL. FREE RUN, PRESS FRACTIONS AND NEW OAK BARRELS WERE KEPT SEPARATE UNTIL FINAL BLENDING. THE WINE WAS GRAVITY RACKED MINIMALLY IN THE CELLAR AND WAS BOTTLED ON AUGUST 25, 2017.

: APPELLATION :

YAKIMA
VALLEY

: VINEYARD :

7% Conley
17% Two Blondes
38% Dubrul
38% Dineen

: ELEVAGE :



37%

NEUTRAL
FRENCH OAK

63%

NEW
FRENCH OAK

(BOUTES, SYLVAIN
& TARANSAUD)



: WINEMAKER : Justin Neufeld

: ASSEMBLAGE :

13%
CABERNET
FRANC

87%
CABERNET
SAUVIGNON



14.9% ALC BY VOL
TA 6.5 G/L - PH 3.63

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2015 YAKIMA VALLEY

(617 CASES PRODUCED)