

JB NEUFELD

CABERNET SAUVIGNON 'OLD GOAT'



Intense nose of plum and mint. Full-bodied with deep flavors of black cherry. With lovely acidity and velvety tannins, this wine will drink beautifully for years to come.

Color: Red

Grapes: 100% Cabernet Sauvignon

Soil: Artz Vineyard - Missoula flood deposits. Silty loam intermixed with wind blown loess and some volcanic ash. Two Blondes Vineyard - One-third to one meter of topsoil consisting of volcanic ash deposits, crushed volcanic basalt and wind blown loess.

Age of Vines: 22 years

Yield: Artz - 25 hL/ha, Two Blondes - 9 hL/ha

Vineyard Cru(s): Artz, Two Blondes

Farming practices: sustainable

Yeast: First 1/3+ of fermentation was started with native yeast, inoculated with a cultured strain after a decrease in 10° Brix

Skin maceration: about 3 weeks

Malolactic fermentation: yes

Fermentation: Cold soak with daily punch-down, pump-overs and macroaeration.

Aging: 31 months in 100% new French oak

Production: 1,150 bottles per year