

CANVASBACK®

2022 WALLA WALLA VALLEY CABERNET SAUVIGNON

Home to many of the Pacific Northwest's oldest and most acclaimed vineyards, grapes have been grown in Walla Walla Valley since the 1850s. With deep, loamy soils and a climate that features a significant swing between day and nighttime temperatures, Walla Walla Valley offers ideal conditions for growing and producing an elegant and beautifully aromatic Cabernet Sauvignon, with bright acidity.

VINTAGE NOTES

Beginning with an April snowstorm that delayed budbreak but caused no significant damage, the 2022 vintage was marked by its cool nature. While a cold, wet spring helped to saturate the soils, it also delayed flowering until mid-June. Midsummer was mild and temperate, with temperatures finally raising above 90° F in late June, and only 7 days over 100° F throughout summer. As harvest approached, we benefitted from a perfect stretch of warm, dry weather in the high-70s and low-80s. We began harvesting our Syrah on October 10th and concluded with Cabernet Sauvignon on October 25th. The resulting wines show dynamic depth and complexity, supple tannins and lush, varietal flavors.

WINEMAKING NOTES

Big, rich and concentrated, this wine is an excellent expression of Walla Walla Valley Cabernet Sauvignon. It begins with an aromatic profile of violet florals and blackberry alongside rich layers of black concord grape, dark chocolate and French roast coffee. The palate is powerful, showcasing black fruits like blackberry, boysenberry and blueberry with hints of sandalwood incense and loamy earth. Bold tannins frame a finish that is both expansive and richly textured.

WINEMAKING

APPELLATION	Walla Walla Valley
VINEYARDS	Eritage Vineyard and Les Collines Vineyard
VARIETAL COMPOSITION	82% Cabernet Sauvignon, 13% Malbec, 5% Cabernet Franc
OAK PROFILE & AGING	Aged 19 months in 100% French oak 65% new, 35% neutral
KEY COOPERS	Sylvain
ALCOHOL	14.5%
PH	3.80
ACIDITY	0.56 g/100 ml



THE DUCKHORN PORTFOLIO



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