



2022 K VINTNERS OVIDE CABERNET SAUVIGNON-SYRAH

TASTING NOTES BY WINEMAKER CHARLES SMITH

Pencil lead, currants, pipe tobacco, focused and minerally. Stature and profound in nature, for my Father.

VINTAGE NOTES

2022 was a unique year for wine grapes in Washington State. A slow start due to a late spring eventually balanced out into an even and warm summer, ultimately leading to one of the longest falls we have ever experienced. Our vineyards, which produce great grapes year in and year out, harvested fruit that lent itself to extremely special wines this year. Wines that are firm, bright, and beautiful, with lovely aromas. We're excited to watch them continue to develop and provide enjoyment for years to come!

CURRENT SCORES

96 Points, *Jeb Dunnuck (v2021)*

"The 2021 Cabernet Sauvignon-Syrah Ovide checks in as 73% Cabernet Sauvignon and 27% Syrah that spent 22 months in oak. It has a smoky, complex, Graves-like style in its red and black fruits, as well as notes of cold fireplace, roasted herbs, and chocolate. It's a full-bodied, deep, rich, mouthfilling effort with velvety tannins and a great finish. Drink bottles over the coming 15 years."

93 Points, *James Suckling (v2021)*

"Green olive tapenade, wet leaves, bramble berries, rosehips and green tea on the nose. Minerally and savory, seamless yet taut, with a medium body and a fresh, stemmy finish. Co-fermented 73% cabernet sauvignon and 27% syrah. Drink from 2025."

VINEYARD

Jack's Vineyard (100%)

Planted in 1999, Jack's Vineyard is a stony, ancient riverbed located on the floor of the Walla Walla Valley. The vineyard features loam-cobbles over gravel over sand. Low vigor keeps flavors concentrated in the rocky soils of this part of the valley.

WINEMAKING

Varietal Breakdown: 76% Cabernet Sauvignon, 24% Syrah

Appellation: Walla Walla Valley

Production: 1.5 tons per acre, native yeast, 76% whole berry co-fermentation (Cabernet Sauvignon) / 24% whole cluster co-fermentation (Syrah) in 50% new French oak tank, 43 days on skins | 22 months barrel-aged in 225L barriques | 384 cases

Wine Analysis: 5.4 g/L titratable acidity, 3.94 pH, 14.5% alcohol, no residual sugar

UPC: 184745100055

