WOODWARD CANYON

2023 ARTIST SERIES #32 CABERNET SAUVIGNON

WASHINGTON STATE

TASTING NOTES

This wine is deep ruby-colored with enticing aromas of blackberry, followed by layers of dark chocolate and subtle hints of oak. On the palate, it is rich and full-bodied, showcasing flavors of black fruits and a touch of minerality. The tannins are firm but well-integrated, providing a beautiful structure and a long, lingering finish. This vintage has a superb balance of acidity, fruit and oak, which provide excellent aging potential for the next 10-15 years. We recommend pairing this wine with braised short ribs, herb-roasted lamb chops, aged Gouda cheese or grilled portobello mushrooms with a balsamic glaze. Store and serve at cellar temperature.

VINEYARDS

Weinbau Vineyard
Sagemoor Vineyard
Woodward Canyon Estate Vineyard

WINEMAKING

Hand harvested and sorted
48 hour cold soak
91% French and 9% Hungarian oak, 22 months
Spontaneous malolactic fermentation

WINE DATA

Varietal Composition | 90% Cabernet Sauvignon, 6% Petit Verdot, 3% Malbec, 1% Cabernet Franc
Alcohol | 14.8%
Bottling Date | August 2025
Release Date | October 2025
MSRP | $65
Case Production | 1325 cases

ACCLAIM

Paul Gregutt **96**
Owen Bargreen 94
James Suckling 93
Sean Sullivan 92

"The Terraces"
Weaving, 24"x36"
Kim Nemeth

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