The Duckhorn Portfolio, St. Helena, CA ©. Must be 21+ Please enjoy responsibly

CANVASBACK

2022 GRAND PASSAGE RED MOUNTAIN WASHINGTON STATE CABERNET SAUVIGNON

For those who prize purity, concentration and layered complexity, our Grand Passage Cabernet Sauvignon embodies the essence of the Red Mountain region of Washington State. With a dry, desert-like climate, ideal southwest-facing slopes, and significant day and nighttime temperature swings, this renowned appellation yields wines of unparalleled depth and structure. Crafted using grapes from the very finest vineyards, Grand Passage represents the best of Red Mountain.

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 rising to 90° in late-June. With only 17 summer days over 100°, tannin formation was moderated, resulting in plush, rich textures. As harvest approached, we benefitted from an absurdly perfect stretch of warm, dry weather, with temperatures in the high 70s and low 80s throughout September and October providing extended hangtime and ideal conditions for achieving velvety tannins and great complexity. Harvest concluded on November 2nd, yielding wines with remarkable freshness, bright acidity, and profoundly expressive flavors.

WINEMAKING NOTES

Our pinnacle Cabernet Sauvignon dazzles with a concentrated bouquet of dark cherry, marionberry and cassis, enriched by cedar leaf and a hint of pie crust with brown spice. The palate is bold and decadent, delivering a lovely burst of blackberry and açai berry, accented by sage, bay leaf and cassis jam. Intriguing notes of cinnamon and nutmeg enhance its intense depth while polished and captivating tannins lead to an exceptional finish, making this wine truly unforgettable.

WINEMAKING

APPELLATION	Red Mountain, Washington State	ALCOHOL	14.5%
VINEYARD	Quintessence, Longwinds	PH	3.90
VARIETAL COMPOSITION	84% Cabernet Sauvignon, 11% Merlot, 5% Malbec	ACIDITY	0.52 g/100 ml
OAK PROFILE & AGING	Aged 19 months in 100% French oak 85% new, 15% neutral		
KEY COOPERS	Taransaud, Orion, Cavin		
ADDITIONAL INFORMATION	This is the first year that we have been able to include fruit from our estate Longwinds Vineyad into the Grand Passage blend.		



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