

OROFINO

PASSION PIT CABERNET SAUVIGNON 2022



THE VINEYARD

THIS PREMIUM 10.5 ACRE VINEYARD IS OWNED AND MANAGED BY US. IT IS LOCATED ABOUT A 2 MINUTE WALK AWAY FROM OUR WINERY ON THE CAWSTON BENCH. ANGULAR GRAVEL AND SHALLOW SOILS. IT WAS A FORMER COMMERCIAL GRAVEL PIT. IT IS NAMED THE "PASSION PIT" BY LOCALS WHO USED IT AS THE LOCAL MAKE-OUT SPOT FOR DECADES. ASK ANY TRUE LOCAL ABOUT THE PASSION PIT AND YOU WILL LIKELY GET A SHY SMILE OR SEE A TWINKLE IN THEIR EYE. IT MAY JUST BE THE HOTTEST SITE IN THE SIMILKAMEEN VALLEY WITH PERFECT SLOPE TO CATCH THE SUN AND BACKED BY STEEP GRANITE CLIFFS THAT CAPTURE AND RETAIN THE SUMMER HEAT. 2 ACRES OF CABERNET WERE PLANTED IN 2007. WE ADDED MORE CABERNET SAUVIGNON VINES IN 2019. THIS VINTAGE INCLUDES A SMALL AMOUNT OF GRAPES FROM THIS 2019 PLANTING. IT WILL BE A CORNERSTONE SITE FOR OROFINO FOR DECADES TO COME

THE VINTAGE

2022 WAS AN EXCEPTIONAL GROWING SEASON. IT WAS A BEAUTIFUL CONSISTENT SUMMER FOLLOWED BY A LONG SUNNY AUTUMN. GRAPES WERE ABLE TO FULLY RIPEN AND THE EXTRA WORK IN THE VINEYARD MEANT PHENOLICS KEPT UP WITH SUGAR LEVELS.

WINEMAKING NOTES

THE GRAPES WERE HAND HARVESTED AND THEN GENTLY DESTEMMED AND LIGHTLY CRUSHED INTO 1.5 TON OPEN TOP FERMENTERS WHERE THEY WERE HAND PUNCHED 2 TIMES PER DAY UNTIL COMPLETION OF FERMENTATION. THE WINE WAS THEN PRESSED TO FRENCH OAK 225 LITRE BARRELS, 25% NEW. IT WAS THEN AGED CAREFULLY FOR 20 MONTHS BEFORE RACKING AND BOTTLING. 25% NEW BARRELS. NO FINING AGENTS OR FILTRATION WAS USED.

TECHNICAL STUFF

TA: 6.6G/L. PH: 3.72 RS: 1.5 G/L. ALC: 14.9%. 414 CASES PRODUCED. \$39.65 / BOTTLE RETAIL

TASTING NOTES

A RICH AND RIPE CABERNET REFLECTIVE OF THE TERRIFIC 2022 VINTAGE. . BIG CHEWY TANNINS THAT ASK FOR BBQ BEEF RIBS OR A RIB-EYE. STEAK. DARK CHOCOLATE CHERRY WITH CEDAR AND CIGAR BOX NOTES. LENGTHY, RIPE TANNINS COMPLEMENT THE LENGTHY FINISH. GREAT AGING POTENTIAL. A RICH EXPRESSION OF SIMILKAMEEN CABERNET FROM A PREMIUM SITE.. .