

THE WALLS

2020 CURIOSITAS CABERNET SAUVIGNON



The Walls 2020 Curiositas Cabernet Sauvignon was fermented in concrete and stainless steel tanks.
Native yeast with cold soaks for up to 5 days.
Macerations up to 40+ days. 100% free-run.
Aged in 75% new French oak large format vessels.

This is our flagship Cabernet Sauvignon from a selection of vineyards in the Red Mountain AVA. It provides a nice contrast to the Bellamy, which is from Walla Walla Valley in that it is more structured and powerful on the nose and palate.

BLEND:
83% Cabernet Sauvignon
7% Cabernet Franc

Red Mountain AVA

575 CASES PRODUCED

SRP: \$75