THE WALLS 2019 BELLAMY CABERNET SAUVIGNON



The Walls 2019 Bellamy Cabernet Sauvignon was fermented in concrete and stainless steel tanks. Native yeast with cold soaks for up to 5 days. Macerations up to 33 days. 100% free-run. Aged in 68% new French oak large format vessels.

This is our flagship cabernet sauvignon from the Walla Walla Valley. It provides a nice contrast to the Curiositas, which is from Red Mountain in that it is more feminine and Bordelaise on the nose and palate. BLEND: 79% Cabernet Sauvignon 10% Merlot 7% Cabernet Franc 4% Malbec

Walla Walla Valley AVA

610 CASES PRODUCED

SRP: \$65