

# Collusion<sup>U.S.A.</sup>

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## Cabernet Sauvignon V. 2023 - COLUMBIA VALLEY

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JOSH PHELPS — WINEMAKER

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### VINTAGE NOTES

Cool weather delayed bud break by approximately two weeks as the 2023 growing season began in the Columbia Valley. Early spring brought just enough warming to encourage rapid canopy development, allowing bloom to occur on a normal timeline during the third week of May. The remainder of the season was warm and largely ideal for fruit set and veraison, with one notable heat event in mid-August that, fortunately, had no negative impact on our blocks.

### VINEYARD SOURCES

Our vineyard blocks on Red Mountain and in the Columbia Valley produced clusters and berries slightly smaller than normal in the 2023 vintage following a late-summer heat event. The elevated skin-to-juice ratio enhanced phenolic concentration, resulting in pronounced flavor intensity and deep color in the 2023 Collusion.

### WINEMAKING

Harvested in the cold pre-dawn hours, the clusters were gently destemmed, sorted, and conveyed to stainless steel tanks for fermentation with select French yeast strains. Following 14 days of maceration, the new wine was drained warm into French oak barrels. The 2023 Collusion Cabernet Sauvignon was bottled after 22 months of barrel aging.

### TASTING NOTES

Opaque garnet in color, the 2023 Collusion Cabernet Sauvignon showcases exuberant youth and vibrant tension. Complex aromas of ripe red plum, Bing cherry, vanilla and clove leap from the glass, while darker notes of blackberry and cassis unfold across the palate. Bright acidity and refined elegance are seamlessly balanced by ultra-fine, silky tannins, carrying the wine through a long, lingering finish.

### COMPOSITION

94% Cabernet Sauvignon, 4% Malbec, 2% Petit Verdot

### BOTTLED WINE ANALYSES

14.1% abv, 3.80 pH, 5.7g/L TA, 0.12 g/100 mL RS

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