



# PATIENCE OF JOB

2023 CABERNET SAUVIGNON

*Refined depth through nature's trials*

## VINEYARD

When the Monson family planted vines on a sun-drenched slope near Red Mountain, they did so with Dr. Walter Clore—“father of Washington wine”—as advisor. Noting the south aspect and warmth, he recommended north–south rows and small, block-by-block farming. Low yields via careful pruning and thinning yield even ripening and consistently ripe, rich, fruit-forward wines.

## VINTAGE

An early cold snap in December 2022 caused reduced crop loads before the season started. The growing season was characterized by several reversals of weather conditions throughout the spring, summer, and fall. A cool, wet spring resulted in late bud break, but a warm May brought on bloom after barely a month. Conditions in June and July were warm, but moderate and unremarkable, which allowed a more even maturation. A heat spike in mid-August again accelerated ripening and led to an early start to harvest. Conditions in September and October were beautiful and created perfect conditions for a well-paced harvest season.

## WINEMAKING

- ◇ Hand-harvested blocks
- ◇ Native fermentation in small fermenters
- ◇ Fermentation managed to develop concentrated flavor and supple tannins
- ◇ Racked twice with extended lees aging
- ◇ 16 months barrel aging in 100% French Oak (30% new)

### Composition

100% Cabernet Sauvignon,

### Appellation

100% Goose Gap  
100% Estate

### Analysis

Alcohol 14.3% | pH 3.77 |  
TA 5.6 g/L | RS < 1 g/L

## TASTING NOTE

Patience of Job shows a grit with grace. Concentrated layers of dark cherry and ripe plum meet sophisticated notes of cassis and aged tobacco. A hint of mocha adds richness to an athletic frame of firm tension. It finishes with a burst of juiciness that keeps the dark, earthy character vibrant and alive.

### ITEM SPECIFICATIONS

Size 750 mL  
Pack 12  
UPC 810133130662

**SUSTAINABLE WA**  
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