



BURIED CANE

Buried Cane is named for the time-honored Washington State grape-growing practice used to protect grape vines from frigid winter temperatures. Low-growing vines are buried under the soil for protection from the cold. After winter passes, the canes are unearthed, ready to supply us with another season of their treasures.

Cabernet Sauvignon
2016 COLUMBIA VALLEY

Washington State's primary vineyard areas are at the same latitude as Bordeaux, France, the historic home of Cabernet Sauvignon, the king of red varieties. Our Cabernet has a deep purple color with luscious dark fruit character.

Vibrant aromas of black cherry, blackberry, cassis, cedar, ripe plum and baking spice. This wine has medium body with good acidity and silky tannins. Flavors of black cherry, cassis, baking spice with a hint of dusty cocoa. Smooth finish with lots of dark fruit and spice.

COOPERAGE: Aging 9 months, 40% new French oak barrels

VARIETAL COMPOSITION: 84% Cabernet Sauvignon,

9% Merlot, 4% Cab Franc, 3% Winemaker's Blend of red grapes

ALCOHOL: 13.9%

RESIDUAL SUGAR: 4.5g/L

TOTAL ACIDITY: 5.78 g/L

pH: 3.72