

## **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.



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

Vibrant aromas of raspberry, red cherry, currant and baking spice. This wine has is medium-bodied with a round palate and moderate tannins. Notes of red fruit and smoky cedar lead to a smooth, lingering finish.

VARIETAL COMPOSITION: 95% Cabernet Sauvignon and 5% Merlot ALCOHOL: 13.9% RESIDUAL SUGAR: 0. 5g/L TOTAL ACIDITY: 5.55 g/L

pH: 3.74 BuriedCane.com