

TASTING NOTES

Buried Cane 2014

Gabernet Sausignon

ABOUT THE WINE

The king of red varietals, Cabernet Sauvignon, is also king of Washington State. In this northwest corner of the USA, Cabernet Sauvignon reliably makes wines that combine great varietal character and value.

Washington State's primary vineyard areas are at the same latitude as Bordeaux, France, the historic home of Cabernet Sauvignon. It shouldn't really be any surprise that great Cabernet wine is made in both places. Washington State Cabernet Sauvignon makes deep, purple colored wines, with definitive dark-fruit and herbal varietal character. While they are appealing for that dark fruit in their youth, they have the structure to age remarkably in the bottle.

Aromas of black cherry, red raspberry, and fresh-roasted coffee, with hints of spice. Soft, rich, and round in the mouth. Well-balanced with a lingering cherry and spice finish.

VARIETAL COMPOSITION: Cabernet Sauvignon 80%, Merlot 16%, Petit Verdot 4%

APPELLATION: Columbia Valley

COOPERAGE: 10 months on French oak.

TOTAL ACIDITY: 6.7 g/L

PH: 3.75

ALCOHOL: 13.8% by volume
BOTTLING DATE: August 2015

VINTAGE WINE

