



2016

Cabernet Sauvignon

Columbia Valley

WINEMAKING

Crushed gently and dropped into 1.5 ton bins, cold soaked for 24 hours, then inoculated with a variety of yeasts, hand-punched and pressed directly to barrel where the wine finishes both primary and secondary fermentations. The individual lots of wine that comprise the Cabernet Sauvignon are kept separate for at least one year before they are blended.

TASTING NOTES

Notes of deep red fruit, including raspberry, boysenberry and currant on the nose, followed by leather, black pepper and cassis. The palate brings mouth-watering tannins with lingering red fruit, especially red cherry, flavors of rich meats on the mid palate, with a balanced, smooth finish.

APPELLATION Columbia Valley

BLEND 91% Cabernet Sauvignon, 4% Merlot, 3% Cabernet Franc, 2% Petit Verdot

VINEYARDS 26% Tapteil (Red Mountain), 24% Weinbau (Wahluke Slope), 21% Dionysus (Columbia Valley), 20% Ciel du Cheval (Red Mountain), 9% Bacchus (Columbia Valley)

COOPERAGE 100% French oak, 65% new and 35% 2nd and 3rd vintage barrels. Aged for 22 months.

ALCOHOL 14.3%

PRODUCTION 1,912 cases



WINEENTHUSIAST
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