



2014 Cabernet Sauvignon

Production -	2,100 cases
Blend -	90% Cab Sauv, 5% Cab Franc, 3% Petit Verdot and 2% Merlot
Vineyards -	Sagemoor-Bacchus and Sagemoor-Dionysus (Columbia Valley), Ciel du Cheval and Tapteil (Red Mountain), Alder Ridge (Horse Heaven Hills), Olsen Brothers (Yakima Valley), Seven Hills (Walla Walla) and Weinbau (Wahluke Slope)
Analysis -	pH - 3.64 Total Acidity - 6.10g/L Alcohol - 14.4%
Cooperage -	100% French oak, 65% new and 35% 2 nd and 3 rd vintage barrels from select coopers and a variety of tight grain French oak forests with the wine aging in barrel for 22 months.
Winemaking -	Crushed gently and dropped into 1.5 ton bins, cold soaked for 24 to 72 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.
Appellation -	Columbia Valley