



2017

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

Dark purple, blue and black fruits stand out on the nose, with hints of cedar and dark chocolate. On the palate, dried red fruits highlight a luscious mouthfeel that includes flavors of roasted red beets, red plums, and cigar, capped off by dry, savory tannins on the finish.

APPELLATION Columbia Valley

BLEND 93% Cabernet Sauvignon, 3% Petit Verdot, 2% Merlot and 2% Cabernet Franc

VINEYARDS 25% Tapteil (Red Mountain), 25% Weinbau (Wahluke Slope), 20% Dionysus (Columbia Valley), 20% Ciel du Cheval (Red Mountain), 10% Bacchus (Columbia Valley)

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

ALCOHOL 14.4%

PRODUCTION 1,246 cases