



2017 CABERNET SAUVIGNON COLUMBIA VALLEY

Toasty oak aromatics lead to flavors of blackberry preserves, milk chocolate and black pepper. Medium-bodied tannins with balanced acid the wine finishes with savory green tea mixed with marionberry.

VINTAGE BACKGROUND: After warmer and larger than average harvests from 2012–2016, this year's growing season and harvest were far more normal. A wet spring led to a dry, warm summer, allowing for excellent fruit development in our vineyards. By harvest, our fruit showed phenolic ripeness with an ideal balance between sugar, acids, and tannin in the fruit skins. The fruit harvested will make for a fine 2017 vintage from Washington. Harvest began during the second week of August with the last of our Cabernet Sauvignon pulled from Skyfall Vineyard on November 2.

VARIETAL: 88% Cabernet Sauvignon, 6% Merlot, 6% Petit Verdot

VINEYARD SOURCE: 33% Skyfall, 18% Browne Estate, 13% Shaw, 11% Blackrock, 11% Alder Ridge, 10% Mirage, 5% Canyon Vineyard Ranch

HARVEST DATE: Sept. 28 - Oct. 21, 2017

OAK: 30% new American oak

AGED: 12 months

TA: 5.44 g/L

PH: 3.9

ALCOHOL: 13.88%

Four Cellars is a collaboration between Grammy Award winning Little Big Town and Browne Family Vineyards, an acclaimed family winery located in the heart of Walla Walla – one of Washington state's most prestigious wine regions. Sharing a common love for enjoying good wine with good friends and family, proprietors Andrew and Courtney Browne worked with band members Karen, Phillip, Kimberly and Jimi to bring Four Cellars to life.

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