



WINE SPECS

Vintage	2016
Varietal	Cabernet Sauvignon
Appellation	Horse Heaven Hills
Harvest Date	Oct. 8-12
Acid	6.5 g/L
pH	3.68
Aging	32 months in 25% new French oak (Vicard)
Bottling Date	June 2019
Alcohol %	14.4
Wine Enthusiast	90
Wine Advocate	89

2016 Squall Line Tech Sheet

2016 SQUALL LINE

13 IN STOCK

\$35.00 / 750 mL

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ADD TO CART

Squall Line is 100% Cabernet Sauvignon from three vineyards: Phinny Hill (96%) and Coyote Canyon (2%)--both Horse Heaven Hills--and Gamache (2%) in Columbia Valley. **92 Points!**

WINE PROFILE

Tasting Notes

Deep ruby colored, this possesses classic varietal aromas of blackberry, cherry, plum, crushed black roses, tobacco, cedar, rosemary and wood smoke. The flavors, as well, are direct and true to variety, with dark fruits that are intermixed with licorice, dark chocolate, French roast and Horse Heaven scorched earth. The penetration continues on the back with roasted berries and nuts, mocha and pulverized charcoal, followed by a sweet-dry tannin finish.

Ratings

92 Points: Savor Northwest 18.5+ Points: Review of Washington Wines

Awards

Gold Medal: Seattle Wine Awards Gold Medal: Savor Northwest Wine Awards
Silver Medal: Great Northwest Invitational Silver Medal: Tri Cities Wine Festival
Silver Medal: Bellingham Northwest Wine Festival

Vineyard Notes

96% Phinny Hill Vineyard, 2% Coyote Canyon Vineyard and 2% Gamache Vineyard

Production Notes

Our grapes were hand sorted and mechanically destemmed into a small bin for a 1-2 day cold soak to bring out flavors and color. Yeast and nutrients were added to start a 7-10 day fermentation. When fermentation was complete, the "free run" wine was pumped into barrels and the remaining skins were gently pressed to extract remaining wine into the barrels. The wine then went through a malolactic fermentation which softens the wine.

Food Pairing Notes

Pairs well with roasted or grilled meats, good friends and stormy nights.

Production

98 cases

