



WINE SPECS

Vintage	2018
Varietal	Cabernet Sauvignon
Appellation	Yakima Valley
Vineyard Designation	Boushey
Harvest Date	October 24, 2018
Acid	6.6 g/L
pH	3.80
Aging	21 months in new Boutes Grand Reserve French oak barrel
Fermentation	6 days
Bottling Date	August 21, 2020
Tannin	Medium and smooth
Alcohol %	14.3
Tasting Notes	

2018 RESERVE CABERNET

\$49.00 / 750 mL
WINE CLUB EXCLUSIVE

Our first reserve wine is 100% Old Vine Cabernet Sauvignon from vines planted in 1980 at the acclaimed Boushey Vineyard near Grandview in the Yakima Valley. Deep ruby colored, this wine emits intoxicating black fruit and sweet tobacco aromas. On the palate, the bold yet smooth flavors show considerable old vine character, marked by licorice root, dark cacao, roasted coffee beans and minerals, with a long sweet-dry tannin finish. Aged for 21 months in a single new Boutes Grand Reserve French oak barrel. Only 25 cases produced exclusively for our Wine Club members.

WINE PROFILE

Tasting Notes

Deep ruby colored, this wine emits intoxicating aromas of blackberries, old tree cherries, Damson plums, crushed black roses, mulberry, sweet tobacco, cedar, sandalwood, black olive, wild violets and smoldering oriental incense. On the palate, the flavors are authoritative yet accessible, showing considerable old vine character, marked by licorice root, dark cacao, roasted coffee beans and minerals. The penetration continues on the back with sensations of macerated fruits, grilled walnuts, mocha, kirsch and cassis liqueurs, lanolin (“legs”) and light oak, followed by a lengthy sweet-dry tannin finish. (notes courtesy of Rand Sealey)

Ratings

19+: Review of Washington Wines

Vineyard Notes

Boushey Vineyards, owned by Richard and Luanne Boushey, are located in the Yakima Valley five miles north of the town of Grandview on the southern slopes of the Rattlesnake Mountains. The vineyards are planted on several sites within a two-mile radius; generally south-facing slopes varying from 700 to 1200 ft. elevation. The first blocks of grapes were planted in 1980 (including this Cabernet Sauvignon) and the youngest was recently planted in 2003. Dick’s philosophy of grape growing is to compliment mother nature. Occasionally he tries to fool her into thinking she is in control but most of time it is the other way around.

Production Notes

Our grapes were hand sorted and mechanically destemmed into a small bin for a 2 day cold soak to bring out flavors and color. Yeast and nutrients were added to start a 6 day active 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

Pair Cabernet Sauvignon with a juicy cheeseburger, ribeye steak, braised short ribs, mushroom stroganoff, or mushroom pizza.

Production

25 cases

