



TA: 0.61 g/100 ml

PH: 3.83

ALCOHOL: 13.5%

BLEND:

89% Cabernet Sauvignon, 7% Syrah, 1%
Mourvedre, .6% Cab Franc, .6% Merlot, .6%
Petit Verdot, .6% Malbec, .6% Grenache

COLUMBIA VALLEY

2017 Cabernet Sauvignon

VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARD NOTES

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during peak growing season than California.

WINEMAKING NOTES

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Gentle pumpovers during fermentation were used to extract color and flavor and produce soft, supple tannins.
- Aged 18 months in American and French oak, 14% new.

RECOMMENDED FOOD PAIRINGS

- This versatile and flavorful wine would be enjoyable on its own or with food. Try it with light pasta and rice dishes, grilled fish, and a wide array of cheese.

TASTING NOTES

“We craft our Columbia Valley Cabernet to highlight concentrated Washington red fruit in an accessible style. This is an inviting Cab with plenty of complexity and structure with silky tannins. It’s also very versatile with food. Enjoy it with beef tenderloin or pasta.” - Bob Bertheau, Winemaker