



Crowdsourced™



Cabernet 2014

This is your wine – the first ever Crowdsourced™ wine from vine to bottle. A wine made by the crowd on CrowdsourcedCabernet.com.

In a near perfect harvest, the crowd chose to harvest at night, create a wine with deep complexity yet soft tannins and age it 16 months in 30% new oak barrels. The result? A beautifully integrated and layered Cabernet Sauvignon from the Horse Heaven Hills.

GROWING SEASON

- After warmer than average 2012 and 2013 vintages, 2014 in Eastern Washington was one of the warmest seasons in decades with favorable temperature conditions extending into fall.
- Overall, 2014 was a pleasant growing season; ripening was excellent for all varieties in all locations.

TASTING NOTES

"The 2014 Crowdsourced Cabernet Sauvignon has a delicate nose of tobacco, dried herbs, bright cherries and anise. On the palate, the wine develops warm blueberry pie flavors and a silky texture with dark chocolate and toffee undertones. It finishes with a bright, elegant and refined texture. It's definitely a Columbia Crest wine, yet a new take on our terroir based on the crowd's decisions. To me, it's a balance of 'old world' sensitivities with 'new world' fruit."

– JUAN MUÑOZ OCA, CO-WINEMAKER

TECHNICAL DATA

APPELLATION Horse Heaven Hills

VINEYARDS Columbia Crest Estate Vineyards, Block 10

BLEND 87% Cabernet Sauvignon, 7% Malbec, 4% Petit Verdot, 2% Merlot

ALCOHOL 14.5%

TOTAL ACIDITY 0.56g/100mL

PH 3.73

CASES CRAFTED 1,000

VINEYARDS

- The handpicked fruit is sourced from Columbia Crest Estate vineyard located in the Horse Heaven Hills.
- The balance between warm daytime temperatures and cooler evenings helps concentrate aromatics and enhance complexity.
- The appellation's low rainfall yields concentrated fruit with depth and varietal expression.

VINIFICATION

- Grapes were hand-picked at night. They were then destemmed, optically sorted and crushed to a French oak tank.
- Cold soaking on the skins for 4 days extracted soft tannins, intense color and complexity.
- During primary fermentation the juice was frequently racked and returned to create softer tannins and complex texture.
- The wine aged 16 months in 30% new oak barrels.