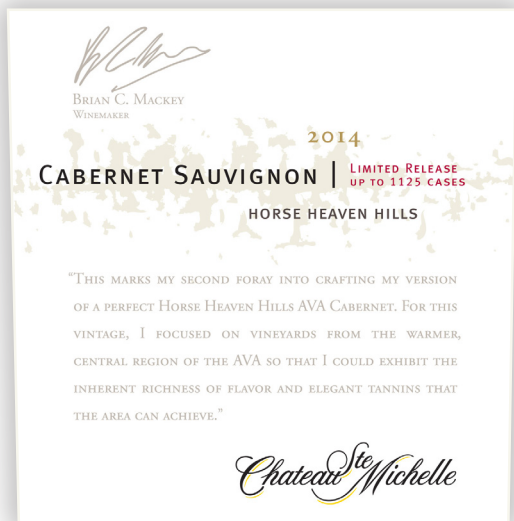




2014 CABERNET SAUVIGNON

HORSE HEAVEN HILLS

LIMITED RELEASE



WINEMAKER'S NOTES

"THIS MARKS MY SECOND FORAY INTO CRAFTING MY VERSION OF A PERFECT HORSE HEAVEN HILLS AVA CABERNET. FOR THIS VINTAGE, I FOCUSED ON VINEYARDS FROM THE WARMER, CENTRAL REGION OF THE AVA SO THAT I COULD EXHIBIT THE INHERENT RICHNESS OF FLAVORS AND ELEGANT TANNINS THAT THE AREA CAN ACHIEVE."

BRIAN C. MACKEY
WINEMAKER

VINTAGE

- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

VINEYARDS

- Sourced from vineyards throughout the Horse Heaven Hills AVA. This region is mostly dry with less precipitation due to the rain shadow effect from the surrounding Cascade Mountain range.
- The terrain consists of south-facing slopes that provide excellent sun exposure for grape ripening, and protection from cold airflow during the winter months.
- Strong wind patterns in the Horse Heaven Hills reduce canopy size and density and contribute to even ripening by moderating temperature extremes.

WINEMAKING

- Grapes were sorted with a cutting edge grape receiving system that gets fruit to the fermenters in a more gentle and pure manner, allowing for better varietal expression and softer mouthfeel.
- Ripe grapes were destemmed, crushed and inoculated with a variety of yeasts for maximum complexity. Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins. Every ferment is tasted every day to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged 22 months in a combination of 41% new American oak, 6% new French oak and 53% neutral oak.

TECHNICAL DATA

TA	0.54 G/100 ML
pH	3.81
BLEND	100% CABERNET SAUVIGNON
% ALCOHOL	14.8%
CASES PRODUCED	1,125