# 2014 Cabernet Sauvignon
# Columbia Valley

INTRINSIC

## TECHNICAL DATA

**VINEYARDS:** Columbia Valley **BLEND:** 100% Cabernet Sauvignon
**ALCOHOL:** 14.5% **TOTAL ACIDITY:** 0.54g/ 100mL **PH:** 3.80

### Growing Season

- 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

- 65% of the final blend was sourced from Beverly Vineyard. This low-yielding vineyard is tucked away on a gently sloping hill overlooking the Columbia River. Beverly Vineyard imparts a unique mineral tone to its Cabernet Sauvignon. Its soils are almost 100% coarse sand with lots of silica, creating a really hot site during the day, yet very cold at night.
- 35% of the final blend was sourced from Eagle & Plow Vineyard. Eagle & Plow is in the heart of the Horse Heaven Hills AVA. This vineyard has a heavier soil of Burbank rocky loam and creates a more intense tannin structure with a delicate nose.
- The region's low rainfall yields concentrated fruit with depth and varietal expression.

### Vinification

- INTRINSIC has tremendous complexity and imparts raw characteristics because 45% of the grapes stayed on the skins after fermentation for approximately 9 months (average time from crush to press for red wine is under a month). This extended maceration extracted the intrinsic qualities of the grape, mellowed tannins, and created an unexpected silky texture.
- 10% of wine was aged in concrete tanks for 9 months, highlighting the mineral character of the wine.
- 45% of the final blend aged in 100% older French oak for 14 months.

Street art bears an uncanny resemblance to winemaking. For both, the environment affects the final art, resulting in a collaboration between artist and landscape.

### Tasting Notes

"INTRINSIC is a true expression of Cabernet Sauvignon in Washington yet with a new, distinct take. This wine has a refined nose with aromas of leather and cherries that are truthful to Cabernet Sauvignon in Washington. The flavors are layered with tones of blueberry jam, pomegranate and chocolate. The texture is rustic, yet silky, with a unique savory and inviting finish."

– Juan Muñoz Oca, Winemaker

### Food Pairings

The raw characteristics of INTRINSIC Cabernet Sauvignon pair nicely with grilled meats such as lamb, beef, and pork and seared vegetables.

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