



## 2015 Cabernet Sauvignon Columbia Valley

# INTRINSIC

### TECHNICAL DATA

**VINEYARDS:** Beverly, Eagle and Plow, Shaw **BLEND:** 90% Cabernet Sauvignon, 10% Cabernet Franc  
**ALCOHOL:** 14.5% **TOTAL ACIDITY:** 0.53 g/ 100mL **PH:** 3.82

### Growing Season

- The 2015 vintage was one of the warmest growing seasons on record in Washington.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region.

### Vineyards

- 45% 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.
- 45% of the final blend was sourced from Eagle & Plow Vineyard. Eagle & Plow is in the heart of the Horse Heaven Hills. This vineyard has a heavier soil of Burbank rocky loam and creates a more intense tannin structure with a delicate nose.
- 10% of the final blend, the Cabernet Franc, was sourced from Shaw Vineyard in the Wahluke Slope. The Wahluke Slope is nestled above the Columbia River in south-central Washington. The area is one of the warmest and driest climates in Washington State.
- The region's low rainfall yields concentrated fruit with depth and varietal expression.

### Vinification

- INTRINSIC has tremendous complexity and imparts raw characteristics because 50% 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 fermented in concrete tanks, highlighting the mineral character of the wine.
- 50% of the final blend aged in 100% older French oak for 12 months.
- No new oak was used in the aging of this wine. The flavors and tannins are a result of the extended skin contact.
- Cabernet Franc was added to the final blend to achieve additional layers and complexity.

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

INTRINSICWINECO.COM

Item #139.16 ©2016 INTRINSIC™ Wine Co.  
Paterson, WA 99345

### Food Pairings

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