



TA: 0.57 g/100mL

ALCOHOL: 15.5%

BLEND: 95% Cabernet Sauvignon, 5% Malbec

CASE PRODUCTION:

82

RED MOUNTAIN

2016 Reserve Cabernet Sauvignon Red Mountain

VINTAGE NOTES

- The 2016 vintage experienced a hot spring and early summer. A cooler than normal end of the season allowed the wines to have ripeness, yet maintain freshness and elegance.
- The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest in Washington State.
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

VINEYARD NOTES

- Red Mountain is a premiere vineyard site known for producing powerful, opulent wines of distinction.
- During the growing season, daytime temperatures average 90 °F (32 °C) with nighttime temperatures dropping below 50 °F (10 °C).
- The Hezel loamy fine sand soil is excellent for growing grapes because it allows for superior drainage.

WINEMAKING NOTES

- Fruit was handpicked at the peak of ripeness, destemmed, sorted and placed into small stainless steel tanks with a twice-daily pumpover regime.
- The grapes were cold-soaked for two days prior to fermentation to help extract color and flavor from the grape skins.
- Lots were kept separate and placed into 48% new French oak for both malolactic fermentation and 18 months of aging.

TASTING NOTES

The wine opens up with densely packed aromas of plum, black cherry and currants. The mid palate is rich with flavors of licorice and chocolate and give way to a powerful finish that shows depth, weight and complexity.