

# 2016 DRUTHERS CABERNET SAUVIGNON

COLD CREEK VINEYARD, COLUMBIA VALLEY
LIMITED RELEASE



#### WINEMAKER'S NOTES

"Continuing the eight-year tradition of our most ostentatious Cabernet, we crafted this wine just for Druthers.

Old vine Cold Creek Vineyard Cabernet picked at its peak was pushed to the limit in fermentation and aged in the finest oak. The resulting wine has decadent flavors, a robust mouthfeel, and an endless finish."

Brian Mackey Winemaker

#### VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15- November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

#### **VINEYARDS**

- Planted in 1973, the south-facing Cold Creek Vineyard is a warm, dry site with high heat accumulation.
- The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors and deep color.
- Cold Creek typically is one of the earliest vineyards in the region to ripen.
- Cold Creek vineyard is LIVE and Salmon Safe certified.

## WINEMAKING

- Ripe grapes were destemmed and sorted with a cutting-edge grape receiving and sorting system designed to gently remove any green material from the grapes, allowing for pure varietal expression and soft mouthfeel.
- Fermented in a 3 ton capacity new French oak upright tank.
- Extended maceration augmented the tannin extraction and richness of this wine.
- Aged for 22 months in 100% French oak, 93% new.

### TECHNICAL DATA

TA 0.55 PH 3.81

Blend 98% Cold Creek Vineyard Cabernet

Sauvignon, 2% Stone Tree Merlot

Alcohol 15.5 %

Cases produced 475