



DRUMHELLER



2016 CABERNET SAUVIGNON | COLUMBIA VALLEY

“The timeless allure of Cabernet Sauvignon is captured in this wine; with ripe, dark fruit and hints of baking spice curling back on blackberry, black currant and licorice.”

— Christopher Herring, Winemaker

Vintage:

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening 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 on record in Washington State (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with fresh aromatics and vibrant acidity.

Vineyards:

- Sourced primarily from vineyards on the Wahluke Slope which is known for warm daytime temperatures and low-yielding vines. This area tends to produce smaller clusters and berries, resulting in intense varietal flavors and deep color.
- The balance of the very warm daytime temperatures and cooler evenings concentrated aromatics, retained acidity and enhanced complexity.
- The sandy soils create the right amount of stress to grow a balanced canopy providing the perfect sun exposure and elegant fruit.

Winemaking

- Grapes were harvested early to achieve a higher level of natural acidity.
- The grapes were destemmed, and fermented for 6-10 days using a variety of yeasts to build complexity.
- Malolactic fermentation occurred in stainless steel, afterwards the wine was racked to neutral and once-filled oak barrels to age over 10 months.

Food Pairings

- This Cabernet pairs well with a wide variety of foods without overpowering them; try braised short-ribs, stuffed peppers, pork tenderloin, and even dark chocolate.

Technical Data

- Alcohol: 14.3%
- TA: 0.55
- pH: 3.79
- Blend: 99% Cabernet Sauvignon, 1% other red varietal
- Appellation: Columbia Valley