



## RED MOUNTAIN

## 2017 Reserve Cabernet Sauvignon, Ranch at the End of the Road

## VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The cooler early spring temperatures along with ample soil moisture delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Rainfall was minimal from mid-May to mid-August and temperatures were above average in July and August.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

## VINEYARD NOTES

- Red Mountain is a premiere vineyard site known for producing powerful, opulent wines of distinction.
- The area has a desert climate with average yearly rainfall of five inches per year.
- 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 fermenters for primary fermentation.
- Secondary fermentation and aging took place in a combination of concrete, oak barrels and small stainless steel tanks.
- The aging combination resulted in a fresh, expressive wine that is deeply layered and nuanced.

## TASTING NOTES

This wine is a concentrated yet silky blend of violets, black currant, black cherry and dark chocolate. It is a well- textured Cabernet that is luscious and silky with a persistent finish.

TA: 0.51 g/100mL

PH: 3.78

ALCOHOL: 15.0%

BLEND: Cabernet Sauvignon.

CASE PRODUCTION:

286