



TA: 0.58 g/100 mL

PH: 3.71

ALCOHOL: 14.9%

BLEND:

96% Cabernet Sauvignon, 3% Merlot, 1%
Malbec

COLUMBIA VALLEY

2017 Reserve Cabernet Sauvignon

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

- Sourced from premium vineyards throughout the Columbia Valley, including sites from Red Mountain and the Wahluke Slope.
- Harvest occurred only when the fruit was at its optimal ripeness.
- The blocks selected were ones that had the perfect canopy balance and allowed for ideal exposure during the growing season

WINEMAKING NOTES

- Grapes were hand harvested and sorted to ensure only the best fruit made it into the fermenter.
- Fermentation took place in a combination of stainless steel, oak, and concrete fermenters to add complexity to the wine.
- After fermentation, the wine was aged for 28 months in a combination of new and neutral French Oak barrels to achieve the perfect balance.

RECOMMENDED FOOD PAIRINGS

- Pair this Cabernet Sauvignon with braised short ribs, tenderloin steak, rack of lamb, or roasted portabella mushrooms.

TASTING NOTES

Aromas of spice, nutmeg, and vanilla, mingle with blackberry, black cherry, dark fruit, and a touch of cedar on the palate with a well-balanced and smooth finish bursting with vibrant fruit