



COLUMBIA VALLEY

2017 Reserve Cabernet Sauvignon Beverly Vineyard

VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The cool early spring, along with ample soil moisture from winter precipitation and spring rainfall, delayed ripening and helped to retain fresh fruit aromatics and 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

- Beverly Vineyard, planted in 1994, is a low-yielding vineyard on a gently sloping hill overlooking the Columbia River at Sentinel Gap.
- The bare, sandy soils and south facing slope create the perfect terroir for crafting exceptional Cabernet Sauvignon.
- The region's low rainfall concentrated fruit with depth and varietal expression.

WINEMAKING NOTES

- Fruit was picked at the peak of ripeness, destemmed, sorted and placed into small stainless steel tanks for primary fermentation.
- After primary fermentation finished, small individual lots were kept separate and placed into 76% new French oak for 18 months of aging.
- 38% of the new oak portion was done in large format barrels to keep overall oak perception balanced.

TASTING NOTES

“This wine opens with aromas of spice, black cherries and chocolate, which lead to a bold and sleek palate that shows terrific depth of black fruits, cocoa and vanilla flavors. It is a bold, complex red wine that culminates in a seductive finish.” – Reid Klei, Winemaker

ALCOHOL: 15%

BLEND: Cabernet Sauvignon, Merlot, and Cabernet Franc.

CASE PRODUCTION:

284