Chateau Michelle



CABERNET SAUVIGNON

HORSE HEAVEN HILLS 2017

LIMITED RELEASE UP TO 1512

BRIAN-WACKEY WINEMAKER By focusing on three of my favorite Cabernet blocks, I was able to create balanced flavors and aromas of bright red fruit and decadent dark cherry pie that capture all that the Horse Heaven Hills has to offer. Combine that with distinctive refined, powdery tannins and a long smooth finish, and you have Cabernet excellence.

TA: 0.56 g/100 mL

PH: 3.94

ALCOHOL: 14.5%

BLEND: 100% Cabernet Sauvignon

CASE PRODUCTION:

1512

HORSE HEAVEN HILLS

2017 Limited Release Cabernet Sauvignon

VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARD NOTES

- 47% of the fruit was sourced from Coyote Canyon Vineyard.
- 38% of the fruit was sourced from McKinley Springs Vineyard.
- The remaining fruit was sourced from other select vineyards in the Horse Heaven Hills AVA.

WINEMAKING NOTES

- Grapes were destemmed and sorted using cutting edge technology to gently handle fruit and remove any green material.
- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Aged for 21 months in 47% New French oak, 30% New American oak.

TASTING NOTES

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