



TA: 0.55 g/100mL

PH: 3.76

ALCOHOL: 14.8%

BLEND: 100% Cabernet Sauvignon

CASE PRODUCTION:

481

COLUMBIA VALLEY

2017 Druthers 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

- 55% of the fruit was sourced from Horse Heaven Hills; an area known for gentle south facing slopes, sandy soils and a long growing season.
- 35% of the fruit was sourced from the Wahluke Slope; a warm region known for ripe, jammy reds and complex Rhone based varieties.
- The remaining 10% was sourced from Red Mountain, one of the warmest regions in Washington, producing small berries with intense concentration.

WINEMAKING NOTES

- Ripe grapes were destemmed with a cutting-edge grape receiving and sorting system designed to gently remove any green material from the grapes.
- Extended maceration augmented the tannin extraction and richness of this wine.
- Aged for 21 months in 52% New French Oak and 9% New American Oak.

TASTING NOTES

While a departure from the typical Druthers Cabernet, faithful fans and new converts alike will appreciate the unmatched decadence of this wine. Built from three vineyard sites renowned for opulence, this vintage has a sophisticated balance of rich juicy blueberry and vibrant red fruit with a long lustrous finish. – Brian Mackey