

RED MOUNTAIN

CABERNET SAUVIGNON 2017

TASTING NOTES

"The smallest American Viticultural Area in size, Red Mountain wines are anything but diminutive. Hot, dry conditions and weak soils produce clusters of small berries with intensity and focused flavors. The wine is crafted to showcase the ripe fruit characteristics, incredible aromatics and concentrated tannins that reflect Washington state's warmest growing region."



Bob Bertheau, Head Winemaker

VINTAGE

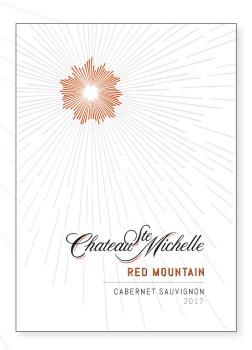
- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with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

VINEYARDS

- Red Mountain is one of the warmest, driest regions in Washington, producing small berries with intense concentration.
- 73% Williams Ranch at the End of the Road Cabernet Sauvignon
- 25% Quintessence Cabernet Sauvignon
- 1% Coyote Canyon 2nd Contract Cabernet Sauvignon

WINEMAKING

- Grapes were sorted with a state-of-the art receiving and separation system that gently removes stems and leaves, allowing for more pure fruit expression.
- Daily gentle pumpovers during fermentation extract optimal flavor and color and minimize harsh tannins.
- Each fermentation lot is tasted daily to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged in 62% New French Oak and 8% New American Oak.



TECHNICAL DATA

TA 0.53g/100ml

pH 3.78

Alcohol 14.8%

Blend 100% Cabernet Sauvignon

FOOD PAIRINGS

FOODS beef, hearty pastas, rack of lamb HERBS cracked black pepper, rosemary