



HORSE HEAVEN HILLS

2017 The 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 early spring temperatures, along with ample soil moisture from winter precipitation and spring rainfall, delayed ripening and helped to retain fresh fruit aromatics.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

WINEMAKING NOTES

- Initial fermentation was conducted in small stainless steel tanks where punchdowns or pumpovers took place twice daily.
- Merlot was blended in to enhance tannin structure.
- Fruit from each vineyard block was fermented and aged separately with blending occurring just weeks before bottling.

RECOMMENDED FOOD PAIRINGS

- Grilled Rib Eye Steak, Sundried Mushroom Tart, Chocolate Espresso Cake.

TASTING NOTES

This polished Cabernet sports expressive aromas of currants, berries and cherries complemented by a subtle note of dust, typical of the Horse Heaven Hills. A mix of intense red and dark fruit flavors coat the mouth while plush, supple tannins offer a sense of elegance.

ALCOHOL: 14.5%

BLEND: Cabernet Sauvignon and Merlot

CASE PRODUCTION:

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