



TA: 0.60 g/100 mL

PH: 3.80

ALCOHOL: 14.5%

BLEND:

Cabernet Sauvignon, Merlot, and Other Red Varietals

HORSE HEAVEN HILLS

2017 Cabernet Sauvignon

ADDITIONAL NOTES

We strive for unparalleled quality, which is why our partnerships with growers and family farmers are so important. With 95% of our fruit sourced from these local farms, our winemakers work hand-in-hand with these families to produce the highest-quality fruit possible. It's our recipe for success.

VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages. .
- 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

- The Horse Heaven Hills vineyards are mostly dry with less precipitation due to the rain shadow effect from the surrounding Mountain range.
- The terrain consists of south-facing slopes that provide excellent sun exposure and protection from cold airflow during the winter months.
- 95% of our fruit is sourced from local family-owned farms.

WINEMAKING NOTES

- Per 5 fl. oz. Calories: 130 per serving Carbs (g): 4.3 Protein (g): 0 Sugar (g): Less than 1g per 5oz glass Fat (g): 0
- Malolactic fermentation occurred in stainless steel tanks and oak barrels. Blending occurred immediately after fermentation.
- Winemaking uses minimal intervention to showcase the vibrant fruit and dusty, elegant tannins that the fruit has provided us.

RECOMMENDED FOOD PAIRINGS

- Food Pairings: Pasta Bolognese, Braised Lamb Shank, Beef Pot Roast, Strongly Flavored Cheeses.

TASTING NOTES

This bold Cabernet opens with flavors of black cherries and blackberries with a touch of currants and vanilla, complemented by earth and mineral notes. Deep berry flavors lead to a soft tannin cocoa finish.