



TA: 0.57 gm/100mL

PH: 3.82

ALCOHOL: 14.5%

BLEND:

Mainly Cabernet Sauvignon with small amounts of Merlot and Syrah.

COLUMBIA VALLEY

2018 Grand Estates Cabernet Sauvignon

VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity

VINEYARD NOTES

- Fruit was sourced from premier vineyard sites throughout the Columbia Valley, including the Horse Heaven Hills and the Wahluke Slope
- Vines are planted on south-facing slopes providing great sun exposure for grape ripening and protection from cold airflow during winter.
- Vineyards are 100% drip irrigation. This, combined with the low water-holding capacity of the soil, allow for precise control of the vines.

WINEMAKING NOTES

- Grapes were crushed and then fermented 6-10 days on the skins.
- Malolactic fermentation occurred in stainless steel tanks and oak barrels. Blending occurred immediately after fermentation.
- The wine aged predominately in oak barrels, both new and old French and American, for approximately 17 months.

RECOMMENDED FOOD PAIRINGS

- Food Pairings: Blue Cheese, Dark Chocolate and Grilled or Roasted Duck, Beef or Veal.

TASTING NOTES

This bold style Cabernet Sauvignon displays great complexity and structure. There are aromas of dark berry fruits and plum on the nose with chocolate and vanilla on the palate.