



TA: 0.58 g/100 mL

PH: 3.71

ALCOHOL: 14.8%

BLEND: 90% Cabernet Sauvignon, 8% Merlot,
2% Cabernet Franc

CASE PRODUCTION:

470

COLUMBIA VALLEY

2018 Reserve Cabernet Sauvignon

VINTAGE NOTES

- Winter temperatures were average preceding the 2018 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- Sourced from premium vineyards throughout the Columbia Valley, including sites from Red Mountain and the Wahluke Slope.
- Harvest occurred only when the fruit was at its optimal ripeness.
- The blocks selected were ones that had the perfect canopy balance and allowed for ideal exposure during the growing season.

WINEMAKING NOTES

- Grapes were hand harvested and sorted to ensure only the best fruit made it into the fermenter.
- Fermentation took place in a combination of stainless steel, oak, and concrete fermenters to add complexity to the wine.
- After fermentation, the wine was aged for 28 months in a combination of new and neutral French Oak barrels to achieve the perfect balance.

RECOMMENDED FOOD PAIRINGS

- Pair this Cabernet Sauvignon with braised short ribs, tenderloin steak, rack of lamb, or roasted portabella mushrooms.

TASTING NOTES

Aromas of spice, nutmeg, and vanilla, mingle with blackberry, black cherry, dark fruit, and a touch of cedar on the palate with a well-balanced and smooth finish bursting with vibrant fruit.