



COLUMBIA VALLEY

2018 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

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.

WINEMAKING NOTES

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Gentle pumpovers during fermentation were used to extract color and flavor and produce soft, supple tannins.
- Aged 12 months in 25% New French Oak, 8% New American Oak and 67% Neutral Oak.

TASTING NOTES

“We craft our Columbia Valley Cabernet to highlight concentrated Washington red fruit in an accessible style. This is an inviting Cab with plenty of complexity and structure with silky tannins. It’s also very versatile with food. Enjoy it with beef tenderloin or pasta.” - Bob Bertheau, Winemaker

TA: 0.56 g/100 ml

PH: 3.86

ALCOHOL: 13.5%

BLEND:

85% Cabernet Sauvignon, 10% Syrah, 2% Merlot, 1% Malbec, 1% Petit Verdot, 1% Grenache, 1% Cabernet Franc