



DRUTHERS CABERNET SAUVIGNON

COLUMBIA VALLEY

LIMITED RELEASE UP TO 406

BRIAN-WACKEY WINEMAKER Sourced from a single block of our Cold Creek Vineyard, fermented with the pedal to the metal, and aged in the finest French oak barrels, Druthers Cabernet Sauvignon is the decadent wine lover's dream. Inky dark color, rich, juicy flavors, endless complexity, and a weighty finish that puts a steak in its place – this is what unbound Cabernet Sauvignon wants to be.

TA: 0.54 g/100 mL

PH: 3.88

ALCOHOL: 15.1%

BLEND:

100% Cabernet Sauvignon

columbia valley 2018 Limited Release Druthers 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

- 100% of the fruit was sourced from Cold Creek Vineyard.
- Planted in 1973, the south-facing Cold Creek Vineyard is a warm, dry site with high heat accumulation.
- The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors and deep color.

WINEMAKING NOTES

- Ripe grapes were destemmed with a cutting-edge grape receiving and sorting system designed to gently remove any green material from the grapes.
- Extended maceration augmented the tannin extraction and richness of this wine.
- Aged for 20 months in 76% New French Oak and 20% Neutral French Oak and 4% Neutral American Oak.

TASTING NOTES

"Sourced from a single block of our Cold Creek Vineyard, fermented with the pedal to the metal, and aged in the finest French oak barrels, Druthers Cabernet Sauvignon is the decadent wine lover's dream. Inky dark color, rich, juicy flavors, and endless complexity." – Brian Mackey, winemaker