



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, while cool Washington nights helped maintain crisp natural acidity.

VINEYARD NOTES

- The Columbia Valley's unique and ideal conditions create grapes with both rich flavors and crisp acidity.
- The region's latitude provides an extra hour of sunlight (and heat) during the peak of the growing season creating intense fruit flavors.
- Columbia Valley receives only 1/3 (6" to 10") the annual rainfall vines need requiring drip irrigation which leads to more flavorful grapes.

WINEMAKING NOTES

- The wine was aged for several months in a combination of American and French oak barrels to soften and round the blend.
- The fruit was de-stemmed and crushed before undergoing 7-10 day fermentations.
- This Cabernet is fruit-forward, with balanced acidity and soft, refined tannins. A small amount of Merlot adds structure and complexity.

RECOMMENDED FOOD PAIRINGS

- Tomato-Basil Bruschetta, Eggplant Parmesan, Herb Crusted Prime Rib, Grilled Beef Steak, Hearty Venison Stew

TASTING NOTES

The 14 Hands Cabernet Sauvignon is a rich, juicy red that features aromas of dark cherry, black currant, and coffee with subtle hints of spice. Refined tannins and a touch of oak complement the flavors for an enjoyable finish.

TA: 0.56 g/100 mL

PH: 3.86

ALCOHOL: 13.5 %

BLEND:

Cabernet Sauvignon and small amount Merlot.