

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

- 70% of the final blend was sourced from several vineyards in the Horse Heaven Hills. This area has a heavier soil of Burbank rocky loam.
- The remaining portion is sourced throughout the Columbia Valley including a large portion from the low yielding Beverly Vineyard.
- This vineyards soils are almost 100% coarse sand with lots of silica, creating a hot site during the day, yet cold at night.

WINEMAKING NOTES

- INTRINSIC shows great complexity and raw characteristics since 50% of the grapes stayed on the skins after fermentation for about 9 months.
- 10% of the wine was fermented in concrete tanks and 50% of the final blend aged in 100% French oak for 13 months.
- No new oak was used in aging this wine. The flavors and tannins are a result of the extended skin contact and the added Cabernet Franc.

RECOMMENDED FOOD PAIRINGS

- The raw characteristics of INTRINSIC Cabernet Sauvignon pair nicely with grilled meats such as beef, and pork and seared vegetables.

TASTING NOTES

This vintage of INTRINSIC has an herbal and floral nose, complemented by aromas of black cherry. The flavors are layered with tones of dried cherries, pomegranate and cocoa. The texture is rustic, yet silky, with a unique savory and long finish.

TA: 0.52 gm/100mL

PH: 3.84

ALCOHOL: 14.5%

BLEND:

Cabernet Sauvignon and small amount of Cabernet Franc.

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