



TA: 0.58 g/100 mL

PH: 3.78

ALCOHOL: 14.8%

BLEND: Cabernet Sauvignon

CASE PRODUCTION:

150

COLUMBIA VALLEY

2019 Reserve Cabernet Sauvignon, Four Feathers Vineyard

VINTAGE NOTES

- The 2019 growing season was very similar to the most recent vintages and crop yields were comparable to the past two vintages.
- Winter temperatures were average preceding the 2019 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

- Sandy loam soils with gently slopes allow for excellent water and air drainage. This allows for more control over the growing season.
- Hot days to maximize ripeness with cool nights that sustain balanced ripeness.
- Long balanced growing season lends itself to Cabernets that are powerful, and classically driven.

WINEMAKING NOTES

- Fruit was handpicked at the peak of ripeness, destemmed, sorted and placed into small stainless-steel fermenters.
- After fermentation, the juice was placed into new and neutral French oak barrels for malolactic fermentation.
- Lots were kept separate during the 20 months of aging with blending occurring just prior to bottling

RECOMMENDED FOOD PAIRINGS

- This Four Feathers Vineyard Cabernet Sauvignon pairs with braised short rib, and herb seasoned potatoes. Hard cheeses like aged gouda are a great go to snack pairing.

TASTING NOTES

One of the last parcels we pick each year. The extended hangtime lends to beautiful aromatics of cassis and Tellicherry peppercorns. This wine is bold with a finish that persists.