



TA: 0.56 g/100 mL

PH: 3.76

ALCOHOL: 14.9%

BLEND: 88% Cabernet Sauvignon, 6% Merlot,  
and 6% Cabernet Franc

CASE PRODUCTION:

400

#### COLUMBIA VALLEY

## 2019 Reserve Cabernet Sauvignon

#### 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

- Sourced from premium vineyards throughout the Columbia Valley, including sites from Red Mountain and the Wahluke Slope.
- Harvest occurred only when the fruit was at its optimal ripeness.
- The blocks selected were ones that had the perfect canopy balance and allowed for ideal exposure during the growing season.

#### WINEMAKING NOTES

- Grapes were hand harvested and sorted to ensure only the best fruit made it into the fermenter.
- Fermentation took place in a combination of stainless steel, oak, and concrete fermenters to add complexity to the wine.
- After fermentation, the wine was aged for 28 months in a combination of new and neutral French Oak barrels to achieve the perfect balance.

#### RECOMMENDED FOOD PAIRINGS

- Pair this Cabernet Sauvignon with braised short ribs, tenderloin steak, rack of lamb, or roasted portabella mushrooms.

#### TASTING NOTES

Aromas of spice, nutmeg, and vanilla, mingle with blackberry, black cherry, dark fruit, and a touch of cedar on the palate with a well-balanced and smooth finish bursting with vibrant fruit.