



TA: 0.59 g/100 mL

PH: 3.67

ALCOHOL: 14.9%

BLEND: 100% Cabernet Sauvignon

CASE PRODUCTION:

250

#### COLUMBIA VALLEY

## 2019 Reserve Cabernet Sauvignon, Sportfisher 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

- Sportfisher is a small vineyard nestled in the heart of the Cold Creek district.
- This low-yielding vineyard is planted with a VSP trellis system on rocky, silt loam soil to provide optimal drainage and support growth.
- The balance between warm daytime temperatures and cooler evenings concentrated aromatics and enhanced complexity.

#### 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 used 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 Cabernet Sauvignon pairs well with beef brisket and braised red cabbage.

#### TASTING NOTES

A wine of generosity opens with robust black plum, cassis and toffee. The complexity deepens with each drink, leading you to black pepper, vanilla, and cocoa notes. Full-bodied, textured and lengthy finish engages the full palate.