



TA: 0.56 g/100mL

PH: 3.81

ALCOHOL: 14.9%

BLEND: 100% Cabernet Sauvignon

CASE PRODUCTION:

150

COLUMBIA VALLEY

2019 Reserve Cabernet Sauvignon Wautoma Springs 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

- This low-yielding vineyard is exclusively Cabernet Sauvignon planted on rocky, silt loam soil to provide optimal drainage and healthy growth.
- The balance between daytime and nighttime temperatures during the ripening period help to concentrate aromatics and enhance complexity.
- The region's low rainfall yields concentrated fruit with depth and varietal expression.

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 braised meats, steak, and grilled lamb.

TASTING NOTES

One of our classic club offerings, this wine is always full of fruit and deeply layered. Notes of pomegranate, cherry cordial, black currant, leather and tea leaf lead to a powerful yet elegant finish.