



TA: 0.59 g/100 mL

PH: 3.73

ALCOHOL: 15.1%

BLEND: 100% Cabernet Sauvignon

CASE PRODUCTION:

221

COLUMBIA VALLEY

2019 Limited Release Druthers Cabernet Sauvignon

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- 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

- 100% of the fruit was sourced from Cold Creek Vineyard.
- Planted in 1973, the south-facing Cold Creek Vineyard is a warm, dry site with high heat accumulation.
- The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors and deep color.

WINEMAKING NOTES

- Ripe grapes were destemmed with a cutting-edge grape receiving and sorting system designed to gently remove any green material from the grapes.
- Extended maceration augmented the tannin extraction and richness of this wine.
- Aged for 20 months in 76% New French Oak and 20% Neutral French Oak and 4% Neutral American Oak.

TASTING NOTES

“Sourced from a single block of our Cold Creek Vineyard, fermented with the pedal to the metal, and aged in the finest French oak barrels, this is the decadent wine lover’s dream. Inky dark color, rich, juicy flavors, endless complexity, and a weighty finish that puts a steak in its place.” – Brian Mackey, winemaker