



TA: 0.54 g/100 mL

PH: 3.79

ALCOHOL: 14.5%

BLEND:

95% Cabernet Sauvignon, 5% Merlot

HORSE HEAVEN HILLS

2019 Cabernet Sauvignon

ADDITIONAL NOTES

We strive for unparalleled quality, which is why our partnerships with growers and family farmers are so important. With 95% of our fruit sourced from these local farms, our winemakers work hand-in-hand with these families to produce the highest-quality fruit possible. It's our recipe for success.

VINTAGE NOTES

- 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

- The fruit was sourced from premium family farms in the Horse Heaven Hills.
- The grapes were picked at peak ripeness and flavor development to ensure the highest quality fruit.
- Beautifully balanced canopies helped the fruit reach its maximum potential and achieve a nice long hang time.

WINEMAKING NOTES

- During harvest and receiving, the grapes were gently destemmed and sorted to ensure clean fruit going into the fermenters.
- Fermentation took place in stainless steel in order to maintain the purity of fruit we have come to love and expect from the Horse Heaven Hills.
- The wine was aged in new French and American oak, and neutral barrels with a small portion aged in concrete to add complexity to wine.

RECOMMENDED FOOD PAIRINGS

- Pasta Bolognese, Braised Lamb Shank, Beef Pot Roast, Strongly Flavored Cheeses.

TASTING NOTES

Dark fruit dominates this Cabernet with notes of black cherry, and blackberry. There is a touch of dark chocolate and currant with a hint of minerality added by the concrete ageing. The wine finishes with plush tannins and a cocoa.