



TA: 0.52 g/100 mL

PH: 3.82

ALCOHOL: 14.2%

BLEND:

86% Cabernet Sauvignon, 9% Merlot, 4% Syrah

#### COLUMBIA VALLEY

## 2020 Grand Estates Cabernet Sauvignon

#### VINTAGE NOTES

- The 2020 growing season saw average to warmer-than-average spring and fall temperatures allowing for long hang times, slow ripening, and nice flavor development.
- Minimal rainfall allowed for optimal canopy management through irrigation.
- 2020 saw Eastern Washington's quintessential dry summer with long, warm days and cool nights for optimal flavor development and earlier ripening.
- Lower than average crop yields at harvest time provided high quality fruit with great concentration of flavors.

#### VINEYARD NOTES

- Fruit was sourced from premier vineyard sites throughout the Columbia Valley, including the Horse Heaven Hills and the Wahluke Slope.
- Vines are planted on south-facing slopes providing great sun exposure for grape ripening and protection from cold airflow during winter.
- Vineyards are 100% drip irrigation. This, combined with the low water-holding capacity of the soil, allow for precise control of the vines.

#### WINEMAKING NOTES

- Grapes were crushed and then fermented 6-10 days on the skins.
- Malolactic fermentation occurred in stainless steel tanks and oak barrels. Blending occurred immediately after fermentation.
- The wine aged predominately in oak barrels, both new and old French and American, for approximately 17 months.

#### RECOMMENDED FOOD PAIRINGS

- Blue Cheese, Dark Chocolate and Grilled or Roasted Duck, Beef or Veal.

#### TASTING NOTES

This bold style Cabernet Sauvignon displays great complexity and structure. Slight pepper, round body, dried cherry, silky vanilla, concentrated with a long velvet finish.