



COLUMBIA VALLEY

2020 Reserve Cabernet Sauvignon, Four Feathers Vineyard

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

- Sandy loam soils with gently slopes allow for excellent water and air drainage. This allows for more control over the growing season.
- Hot days to maximize ripeness with cool nights that sustain balanced ripeness.
- Long balanced growing season lends itself to Cabernet's that are powerful, and classically driven.

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 neutral 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 Four Feathers Vineyard Cabernet Sauvignon pairs with braised short rib, and herb seasoned potatoes. Hard cheeses like aged gouda are a great go to snack pairing.

TASTING NOTES

Aromatics of black currant, spice, and tobacco. Flavors of black cherry are prominent on the mid palate lending itself to sweet vanilla accompanied by a long rich finish.

TA: 0.58 g/100 mL

PH: 3.78

ALCOHOL: 14.8%

BLEND: 83% Cabernet Sauvignon, 11% Merlot,
6% Cabernet Franc

CASE PRODUCTION:

150