



TA: 0.60 g/100 mL

PH: 3.7

ALCOHOL: 14.5%

BLEND: 97% Cabernet Sauvignon, 3% Merlot

CASE PRODUCTION:

703

#### COLUMBIA VALLEY

## 2020 Reserve 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

- Sourced from premium vineyards throughout Columbia Valley. Harvest occurred only when the fruit was at its optimal ripeness during the season.
- Sites that were included were from Red Mountain to attain power and texture and the Wahluke Slope to enhance the aromatic & complexity impact.
- The blocks selected were ones that had the perfect canopy balance and allowed for ideal exposure during the growing season.

#### WINEMAKING NOTES

- Grapes were hand harvested and sorted to ensure only the best fruit made it into the fermenter.
- Fermentation took place in a combination of stainless steel, oak, and concrete fermenters to add complexity to the wine.
- After fermentation, the wine was aged for 28 months in a combination of new and neutral French Oak barrels to achieve the perfect balance.

#### RECOMMENDED FOOD PAIRINGS

- Pair this Cabernet Sauvignon with braised short ribs, tenderloin steak, rack of lamb, or roasted portobello mushrooms.

#### TASTING NOTES

The 2020 Reserve Cabernet Sauvignon delivers an enticing bouquet of graphite, blueberries, and caramel, with balanced flavors, a silky palate, and a lingering, seductive finish.