



TA: 0.57 g/100 mL

PH: 3.70

ALCOHOL: 14.9%

BLEND: 100% Cabernet Sauvignon

CASE PRODUCTION:

250

#### COLUMBIA VALLEY

## 2020 Reserve Cabernet Sauvignon Wautoma Springs 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

- This vineyard is planted exclusively with Cabernet Sauvignon on rocky, silt loam soil providing optimal drainage and supports healthy growth.
- The balance between daytime and nighttime temperatures during the ripening period help to concentrate aromatics and enhance complexity
- The region's low rainfall yields concentrated fruit with depth and varietal expression.

#### 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 used 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 Cabernet Sauvignon pairs well with braised meats, steak, and grilled lamb.

#### TASTING NOTES

One of our classic club offerings, this wine is always full of fruit and deeply layered. Notes of pomegranate, cherry cordial, black current, leather and tea leaf lead to a powerful yet elegant finish.