



RED MOUNTAIN

2020 Reserve Cabernet Sauvignon Heart of the Hill 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

- Red Mountain is a premier vineyard site known for producing powerful, opulent wines of distinction.
- The area has a desert climate with average yearly rainfall of five inches per year.
- The Hezel loamy fine sand soil is excellent for growing grapes because it allows for superior drainage.

WINEMAKING NOTES

- Fruit was handpicked at the peak of ripeness, destemmed, sorted and placed into small fermenters for primary fermentation.
- Secondary fermentation and aging took place in a combination of concrete, oak barrels and small stainless steel tanks.
- The aging combination resulted in a fresh, expressive wine that is deeply layered and nuanced.

TASTING NOTES

Fermented in concrete to show the elegant side of Red Mountain and retain bright acidity while bringing wet stone & red currant aromatics. Final blending brought a touch of new French oak to round out the palate & bring a beautiful length to the finish.

TA: 0.55 g/100 mL

PH: 3.70

ALCOHOL: 14.8%

BLEND: 89% Cabernet Sauvignon, 11% Merlot

CASE PRODUCTION:

189