

COLUMBIA VALLEY

2021 Cabernet Sauvignon

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington is known for.
- The 2021 season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

VINEYARD NOTES

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.

WINEMAKING NOTES

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Gentle pumpovers during fermentation were used to extract color and flavor and produce soft, supple tannins.
- Aged 24 months in 20% new oak barrels, 46% neutral oak barrels, and 34% stainless steel tanks.

TASTING NOTES

We craft our Columbia Valley Cabernet to highlight concentrated Washington red fruit in an accessible style. This inviting cab is rich with red fruit flavor, the complexity and structure of this Cabernet Sauvignon remains delectable at every sip – especially when paired with beef, game or burgers. – Brian Mackey, Winemaker

TA: 0.57 g/100 mL

PH: 3.89

ALCOHOL: 13.5%

BLEND:

82% Cabernet Sauvignon, 6% Syrah, 5% Malbec, 7% other red varieties

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