



TA: 0.56g/100mL

PH: 3.84

ALCOHOL: 14.5%

BLEND: 87% Cabernet Sauvignon, 13% Cabernet Franc

CASE PRODUCTION:  
500

#### COLUMBIA VALLEY

## 2022 The Reserve Cabernet Sauvignon

#### VINTAGE NOTES

- The season started with an unusually cool and wet spring. Below average temperatures from April until July caused a delay in ripening.
- Harvest started two weeks later than usual. Abundant moisture in the ground helped develop beautiful canopies with a nice sized crop.
- Fruit quality was very good and, though some grapes were picked earlier than normal, the wines are promising with nice acidity and great flavors.

#### VINEYARD NOTES

- The fruit was sourced throughout the Columbia Valley.
- The region's latitude provides an extra hour of sunlight (and heat) during the peak of the growing season creating intense fruit flavors.
- Columbia Valley receives only 1/3 (6" to 10") the annual rainfall vines need requiring drip irrigation which leads to more flavorful grapes.

#### WINEMAKING NOTES

- Initial fermentation was conducted in small stainless-steel tanks where punch-downs or pump-overs took place twice per day.
- Juice was transferred to barrels to finish primary fermentation and go through malolactic fermentation.
- Aged in 18% new French oak barrels and 82% neutral barrels to soften and add layers of complexity, both in aroma and flavor.

#### RECOMMENDED FOOD PAIRINGS

- New York strip steaks, aged cheddar, dark chocolate mousse

#### TASTING NOTES

This wine opens slowly with expressive aromas of red fruits, cherry jam and raspberries joined by hints of chocolate. Flavors of blackberries, black currants and black cherries are complemented by a nuance of dried tobacco. Ripe tannins coat the palate, providing a polished, silky mouthfeel.