

2013 CABERNET SAUVIGNON COLUMBIA VALLEY



WINEMAKER'S NOTES

A warm vintage gave us ripe Cabernet Sauvignon with aromas of red cherries and cassis. The voluminous fruit carries through in the mouth. Individual vineyard lots were fermented separately and barrel aged in a combination of French and American oak for up to 12 months. Barrel aging the wine brings hints of warm baking spices and adds depth and complexity. Powdery tannins give structure to the wine, while maintaining an elegant, balanced mouthfeel.

GROWING SEASON

2013 was one of the hottest years on record. A moderate winter lead into a warm spring and then a very hot summer. We saw veraison two weeks earlier than normal, and began harvest a week ahead of schedule. A warm, dry September allowed for longer hang time of the grapes which contributed to concentrated flavor development along with ripe tannins.

WINEMAKING

At the winery, individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. After draining the wine and pressing the skins, the wine was racked to a blend of French and American oak barrels for malolactic fermentation. The wine was aged in barrel for up to 12 months before being blended.

TECHNICAL NOTES

Appellation	Columbia Valley
Blend	76% Cabernet Sauvignon, 18% Merlot, 6% Syrah
Alcohol	13.9%
T.A.	0.60 g/100 ml
pH	3.88

SENSORY INDICATOR

