

2015
CAVALIE
 HORSE HEAVEN HILLS
Reserve



WINEMAKER'S NOTES

The powerful Merlot is evident in this blend which opens with aromas of ripe blueberries wrapped in the warmth of warm baking spices and sweet caramel. The Cabernet Sauvignon creates a frame of structure while the Malbec add suppleness, weight and length. This rich, full bodied wine is full of intriguing complexity built around sleek tannins that lead into a finish that goes on and on.

VINEYARD SOURCING

The fruit for this wine is grown in the Horse Heaven Hills at our estate Cavalie and Spice Cabinet Vineyards, and the Hogue Family's Zephyr Ridge Vineyard.

GROWING SEASON

2015 was the hottest year on record and began with a moderate winter that lead into a warm spring and very hot summer. The warm spring resulted in an early bloom, which caused veraison to occur 2-3 weeks earlier than normal, and began harvest 2 weeks ahead of schedule. The heatwave finally tapered off at the end of August, giving us warm days and cool nights which created the perfect conditions for great fruit flavor development. The cool nights maintained the bright natural acidity in the grapes, resulting in balanced wines with concentrated fruit.

WINEMAKING

The fruit was machine harvested with our 'Selective Harvest' attachment allowing the fruit to be sorted in the vineyard. We bypassed the destemmer at the winery to maintain as much whole berry as possible. The grapes were sorted a second time at the winery on our sorting table and then fermented in our French Oak tank. After draining the wine and pressing, the wine was racked to a blend of new and old French oak barrels for malolactic fermentation. The wine was aged in barrel for 22 months before being blended together.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend	55% Merlot, 24% Cabernet Sauvignon, 15% Malbec, 7% Petit Verdot
Alcohol	13.9%
T.A.	0.49 g/100 ml
pH	3.8

SENSORY INDICATOR



- Blueberries
- Warm Baking Spices
- Sweet Caramel
- Coffee

