

Cabernet Sauvignon

LABEL: CAVALIE 7

AVA: HORSE HEAVEN HILLS

VIN: 2017



WINEMAKER'S NOTES

Aromas of ripe blackberries, dried red fruit, warm spice and hints of cocoa and smoky char create vibrant layers of complexity. The dense, dusty tannins the palate gives this wine intense richness and texture. The graceful power of this wine results in a deep, lingering finish.

VINEYARD SOURCING

With a gentle southwest slope, our Cavalie vineyard has consistently produced some of our best Cabernet Sauvignon and Block 7 showcases that in this wine.

GROWING SEASON

The 2017 vintage started in early September, which is what we typically expect. The past 4-5 years have brought grapes in as early as the middle of August. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity. Some cold events in mid-October definitely put the pressure on to get fruit off the vines. Despite the cool spell, our fruit had plenty of time to ripen, developing intense flavors and dusty tannins.

WINEMAKING

The grapes were harvested and sorted in the vineyards with our "Selective Harvester" October 28th, 2017 to allow for maximum hangtime and flavor development. The fruit was not crushed in order to preserve as much whole-berry as possible. We fermented Block 7 in a stainless steel tank with a combination of pumpovers and rack & returns (délestage) to control extraction and flavors. After fermentation, the wine was racked to New French and American oak for malolactic fermentation. The wine was barrel aged for 20 months.

TECHNICAL NOTES

Appellation: Horse Heaven Hills
Blend: 100% Cabernet Sauvignon
Alcohol: 14.5%
T.A: 0.39 g/100mL
pH: 4.03

UPC: 898012002712