

# CABERNET SAUVIGNON

C O L U M B I A V A L L E Y

2011



## WINEMAKER'S NOTES

Aromas of ripe red cherry, coffee and cocoa create layers of complexity on the nose. The concentrated fruit is full in the mouth with sleek tannins. The balance of round tannins, fresh acidity and tame alcohol has created a wine with a sumptuous mouthfeel and never-ending finish.

## VINEYARD SOURCING

Grapes for this blend were sourced from warmer sites in the Columbia Valley, Red Mountain and Horse Heaven Hills. The Petit Verdot came from our famed estate Spice Cabinet Vineyard, while a large portion of the Cabernet Sauvignon came from the Zephyr Ridge Vineyard. Both vineyards sit on a southeast slope above the Columbia River. The orientation of these blocks allows for morning sun exposure of the fruit, while avoiding the intense afternoon rays.

## GROWING SEASON

The 2011 vintage was one of the coolest years on record. Most grape varieties were harvested up to a month later than normal. The cool season and late harvest gave us wines with ample acidity, restrained tannins, and true varietal characteristics. In the vineyard, we reduced crop levels and leaf-thinned to open up the canopies as a means to improve uniformity of ripening. In the winery, we saw more elegant wines with tame tannins.

## WINEMAKING

At the winery, the handpicked fruit was destemmed and placed into small fermentors where it was gently punched down two to three times per day throughout fermentation. After draining the wine away from the skins, the free run wine was racked to a combination of new and old French oak barrels for malolactic fermentation and 28 months of aging.

## TECHNICAL NOTES

Appellation	Columbia Valley
Blend	80% Cabernet Sauvignon, 10% Malbec, 10% Petit Verdot
Alcohol	13.9%
T.A.	0.66 g/100 ml
pH	3.61

