

CAVALIE

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

2011

WINEMAKER'S NOTES

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

VINEYARD SOURCING

Grapes for this blend were sourced from warmer sites in the Columbia Valley, Red Mountain and Horse Heaven Hills. The Malbec and Petit Verdot came from our famed estate Spice Cabinet Vineyard. This vineyard sits on a southeast slope above the Columbia River. The orientation of the block 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 24 months of aging.

TECHNICAL NOTES

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| Appellation | Columbia Valley |
| Blend | 63% Merlot, 21% Cabernet Sauvignon, 11% Malbec, 5% Petit Verdot |
| Alcohol | 14.7% |
| T. A. | 0.66 g/100 ml |
| pH | 3.68 |



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RIPE BLUEBERRIES
COFFEE
C A R A M E L