

CABERNET SAUVIGNON

HORSE HEAVEN HILLS



WINEMAKER'S NOTES

Aromas of ripe red cherry, coffee and cocoa create layers of complexity on the nose. Concentrated fruit is round and 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 SOURCE

The majority of the fruit for this wine is grown at our estate Big Tee Pee Vineyard in the Horse Heaven Hills. This block of Cabernet is one of our more mature blocks, which allows for a natural sprawl canopy and balanced crop level. The result is tiny, concentrated berries that produce elegant yet powerful wine.

GROWING SEASON

2012 was slightly warmer than average. We started the season off with a cool March that rolled into a warm April and May. Despite cooler temperatures in June, above average temperatures in July and August allowed for even ripening, controlled canopy growth and reduced pest and disease pressure. A warm, dry September allowed for longer hang time of the grapes, which contributed to concentrated flavor development along with ripe tannins.

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 fruit was fermented in tanks with twice daily gentle pumpovers. After draining 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 26 months before being blended.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend	79% Cabernet Sauvignon, 12% Malbec, 5% Syrah, 4% Petit Verdot
Alcohol	14.1%
T.A.	0.53 g/100 ml
pH	3.69

SENSORY INDICATOR

