

2015 CABERNET SAUVIGNON HORSE HEAVEN HILLS



WINEMAKER'S NOTES

Aromas of ripe blueberries and blackberry jam are highlighted by barrel spices of cocoa and espresso. The ripe fruit flavors carry through in the palate with a light touch of acidity. Sleek tannins lead into dusty tannins on the finish.

VINEYARD SOURCE

The grapes for this wine come from our estate vineyards in the Horse Heaven Hills. The Cabernet Sauvignon hails from Eagle & Plow, Spice Cabinet, Big Tee Pee, Cavalie and Zephyr Ridge vineyards. The Syrah grapes were grown at our estate Spice Cabinet Vineyard.

GROWING SEASON

2015 was the hottest year on record and began with a moderate winter that led 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

These grapes were double sorted, first in the vineyard with the selective harvest on our Pellenc harvesters, then again at the winery on our sorting table. The fruit was not crushed in order to preserve as much whole-berry as possible. At the winery, individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. After draining the wine and pressing the skins, the wine was racked to a blend of French and American oak barrels for malolactic fermentation. The wine was aged in barrel for 20 months before being blended together for bottling.

TECHNICAL NOTES

AppellationHorse Heaven Hills
 Blend91% Cabernet Sauvignon, 9% Syrah
 Alcohol14.1%
 T.A.0.53 g/100 ml
 pH3.92

SENSORY INDICATOR



- Blueberries
- Blackberry Jam
- Cocoa
- Espresso

