

2015
CABERNET SAUVIGNON
 HORSE HEAVEN HILLS
Reserve



WINEMAKER'S NOTES

Aromas of ripe blackberries, cassis, cocoa powder, and sweet caramel create layers of complexity on the nose. The dark fruit flavors continue in the palate. Firm structure is provided by a combination of powdery tannins and balanced acidity. The graceful power of this wine results in a long, lingering finish.

VINEYARD SOURCING

The fruit for this wine is grown at our estate Cavalie, Eagle and Plow, and Spice Cabinet Vineyards in the Horse Heaven Hills. Our Cavalie vineyard has a gently southwest slope and has consistently produced some of the best Cabernet Sauvignon that we grow.

GROWING SEASON

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

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 grapes were sorted a second time at the winery on our sorting table and then fermented in our French Oak tank. After draining the wine 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 22 months before being blended together.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend	93% Cabernet Sauvignon, 7% Syrah
Alcohol	14.1%
T.A.	0.51 g/100 ml
pH	3.93

SENSORY INDICATOR



- Blackberries
- Cassis
- Cocoa Powder
- Sweet Caramel

