



2011

RESERVE CABERNET SAUVIGNON

APPELLATION:

Walla Walla Valley

VINEYARDS:

McClellan Estate Vineyard

TECHNICAL NOTES:

pH 3.72
TA 0.56 g/100mL
Alcohol 14.6% By Volume

FERMENTATION:

Small open top stainless steel tanks. The cap was punched down three times per day. Free run juice was transferred to French oak barrels to complete fermentation.

AGING:

24 months in French oak barrels, 50% new

CASES PRODUCED:

99 cases

RELEASE DATE:

August 1, 2014

ACCLAIM:

91 Points – Wine Enthusiast
Gold – Great Northwest Wine Competition

SENSORY NOTES:

2011 was a cool vintage which required diligence in the vineyard. I have always said my job is easy when you start with great fruit...with that being said, my hat is off to my friend and viticulturist Leonard Brown for growing this amazing Cabernet Sauvignon. It hits many of Cabernet's best attributes: the savory umami notes, the rich cassis, black cherry and red currant fruit, along with a sweet barrel spice and creamy chocolate notes. And it is all delivered on a silky, well-structured frame, with capacity to age beautifully. Enjoy!