

2017 THE JACK CABERNET SAUVIGNON

APPELLATION: Columbia Valley

COMPOSITION: 76% Cabernet Sauvignon

8% Cabernet Franc

8% Malbec 8% Petit Verdot

VINEYARDS: Baachus, Elephant Mountain, Lonesome Springs, Pepper Bridge, Mirage,

Stillwater Creek, Seven Hills, Summit View, McClellan Estate, Sugarloaf

and Dugger Creek Vineyards

TECHNICAL NOTES: pH 3.74

TA 0.58 g/100mL

Alcohol 14.5% By Volume

FERMENTATION: Small open top stainless steel fermenters. The cap was punched down

two times per day by hand. The wine was transferred to French oak

barrels to complete fermentation.

AGING: French oak barrels, 30% new

CASES PRODUCED: 4052 cases

SENSORY NOTES: Extraordinary quality to value can be tasted in this Cabernet Sauvignon.

2017 was an excellent vintage for Washington State and it shows in this wine loaded with aromas of blackberries, black cherries, herbs, hints of

barrels spice with fresh acidity and silky tannins. Enjoy!

90 Points - Owen Bargreen, Washington Wine Blog