



2017 CABERNET SAUVIGNON

APPELLATION:

Walla Walla Valley

COMPOSITION:

89% Cabernet Sauvignon, 11% Merlot

VINEYARDS:

Anna Marie Vineyard*, Dugger Creek Vineyard*, McClellan Vineyard*,
Seven Hills Vineyard*

*Certified Sustainable and Salmon Safe

TECHNICAL NOTES:

pH 3.74
TA 0.58 g/100mL
Alcohol 14.5% By Volume

FERMENTATION:

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

AGING:

17 months in French oak barrels, 30% new

CASES PRODUCED:

1295 cases

SENSORY NOTE:

2017 was an extraordinary vintage in the Walla Walla Valley with perfect conditions for retaining freshness and purity of fruit. This wine beautifully showcases the complex aromas of cassis, black cherry and graphite, with hints of soy, umami, cocoa nibs, sweet herb and vanilla. Flavors of blackberry, black cherry, and plum dance on the palate. A big, rich, luscious mouthful of Walla Walla Cabernet at its best, with a pleasant lingering finish. Enjoy!

93 Points – Washington Wine Blog, Owen Bargreen

90 Points – Wine Spectator

90 Points – Wine Enthusiast, Sean Sullivan