

## 2018 THE JACK CABERNET SAUVIGNON

APPELLATION:

Columbia Valley

COMPOSITION:

78% Cabernet Sauvignon

6% Cabernet Franc 4% Petit Verdot

12% Malbec

Vineyards

LOMPOSITION.

VINEYARDS:

**TECHNICAL NOTES:** 

pH 3.79 TA 0.57 g/100mL Alcohol 14.5% By Volume

barrels to complete fermentation.

FERMENTATION:

AGING:

French oak barrels, 30% new

CASES PRODUCED: 3936 cases

SENSORY NOTES:

The fruit used to craft this beautiful Cabernet Sauvignon comes from some of the finest vineyards in Washington State and it shows. Delicious aromas and flavors of blackberries, cherries, blueberries, cocoa nibs, sweet herbs, baking spice with fresh acidity and silky tannins. Enjoy!

Baachus, Lonesome Springs, Pepper Bridge, Mirage, Stillwater Creek,

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

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

Seven Hills, Summit View, McClellan Estate and Dugger Creek

**Double Gold** – Wine Press Northwest

1979 JB George = Walla Walla, WA = 99362 = 509.522.2181 = info@saviahcellars.com = www.saviahcellars.com