

WASHINGTON HILLS



2007 CABERNET SAUVIGNON WASHINGTON STATE

Washington State

Washington's success with vinifera is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains, which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor and ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity.

Wine Making Notes

Picked when temperatures were cool, the grapes were then lightly crushed and immediately inoculated with selected yeast strains. An extended controlled fermentation process was conducted dedicated to extracting maximum color, aroma, and flavor. Upon completion of malolactic fermentation, the wine was aged with oak to add complexity.

Tasting Notes

A wonderful bouquet of blackberry married with eucalyptus fills this aromatic Cabernet. Rich, concentrated black cherry lays long on the medium bodied palate. Developed fruit continues on the finish supported by well rounded tannins.

Vintage Notes

Washington State's growing season showed average temperatures throughout the year. 2007 began with high temperatures creating smaller canopies, allowing more light penetration, resulting in outstanding flavor development. Hot summer weather led to cooler conditions mid-September creating ideal harvest conditions. Cooler temperatures continued through October allowing for longer hang time and more developed fruit flavors. The 2007 vintage of wines will be well-balanced, smooth tannins with an abundant of flavors.

Variety Blend

84% Cabernet Sauvignon
7% Syrah
6% Cabernet Franc
3% Merlot

Bottling

pH: 3.67
TA: 0.54
ALC: 13.5%



Defining WASHINGTON WINES