



SIX PRONG

BY ALDER RIDGE WINERY

2016

CABERNET SAUVIGNON

HORSE HEAVEN HILLS

WINEMAKER TASTING NOTES

Black fruit flavors of plum and black cherry with a hint of anise, berry pie and sweet toasted oak carry through the full-bodied palate. The finish is long and smooth with hints of clove and sweet oak.

Food Pairing: Braised beef short ribs, duck breast or pasta dishes with red sauce make for ideal pairings.

VINTAGE BACKGROUND

- The 2016 growing season started quickly with warm temperatures across Washington, encouraging vigorous vine development. By late June, however, temperatures cooled considerably, creating optimal growing conditions for fruit maturation.
- In late summer, rain came to the vineyard and helped ease vine stress, while the vineyard teams worked tirelessly to ensure the canopies and fruit clusters would produce top quality grapes.
- Early ripening red varieties are well-developed with bright fruit notes. Longer-ripening red varieties, like Cabernet Sauvignon, will show more savory characteristics than in years past, and should make for cellar-worthy wines.



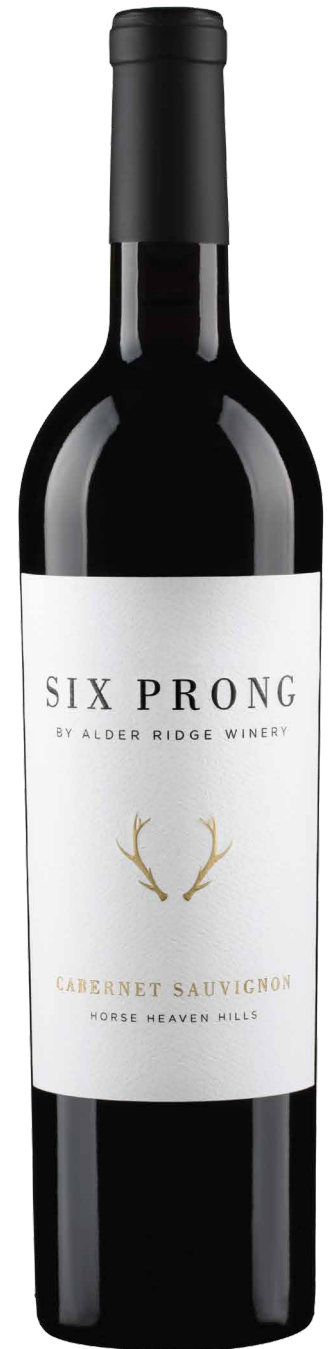
AVA BACKGROUND

Horse Heaven Hills AVA

Known for its warm site vineyards that are cooled by up-river winds resulting in wines with tannic complexity and bold flavors.

Yakima Valley AVA

Known for wines with naturally bright acidity and fruity characteristics.



Grape Source 85% Wallula Vineyard (Horse Heaven Hills AVA), 15% Spring Creek (Yakima Valley AVA)

Variety Percentage 85% Cabernet Sauvignon, 14% Syrah, 1% Viognier co-fermented with Syrah

Harvest Date October – November 2016

Oak Details 72% French oak, 28% American; 35% new

Aged 9 months **TA** 5.04 g/l **Alcohol** 13.6% **pH** 4.1