

HOUSE WINE

2018 STEAK HOUSE CABERNET SAUVIGNON

TASTING NOTE

Hints of cedar and spice with a gentle hint of dark chocolate. Silky cherry and dark fruit find a smoky, earthy touch of oak and vanilla on the finish.

FOOD PAIRING

Enjoy with red meats, roasted chicken.

COLUMBIA VALLEY

Known for its many and varied microclimates (cool, warm, windy, hilly, flat), Columbia Valley is the umbrella AVA under which many of the state's sub-AVAs fall. While it contains 99% of wine grapes grown in Washington State, 6,851 of its acres are unique to the Columbia Valley and don't overlap another sub-AVA in the state.

VINTAGE BACKGROUND

2018 represents a very long harvest and a record-breaker for volume and tons crushed. Drier weather at bloom, resulted in grapes with much less mildew pressure than last year. Two weeks of extremely hot weather towards the end of summer allowed fruit to hang a little longer. White varietals will express a great range of fruit flavors like apple, pineapple and peach, while ripened red varietals will show more fruit-forward characteristics. The levels of acid are coming in higher than in years past, so red varietals, like Merlot, Cabernet and Syrah will be bright and refreshing.

BLEND

97% Cabernet Sauvignon
3% Merlot

VINEYARD SOURCE

Goose Ridge Vineyards
Alder Ridge
Wallula Vineyards
Willard

BOTTLING

Alc: 13.85%
TA: 5.38 g/L
RS: 5.78 g/L
pH: 3.90

HARVEST DATE

9/15/2018 to 11/18/2018

OAK

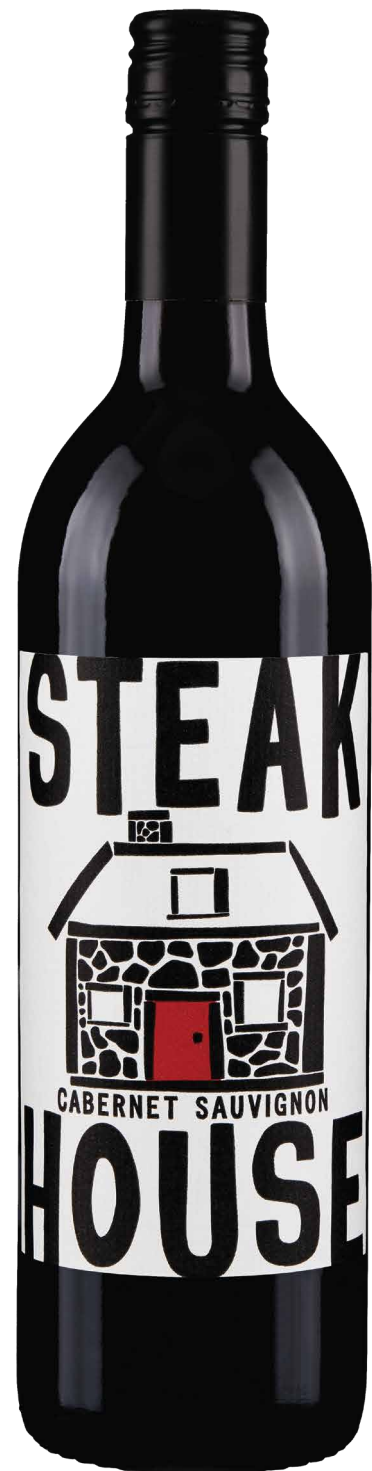
20% of American Oak Chips

YEAST

Enaris Ferm WS

ML

100%



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