

WASHINGTON — HILLS —

2014 | WASHINGTON STATE

Cabernet Sauvignon



WINEMAKER TASTING NOTES:

Fragrant, dark fruit aromas are followed by intense black currant, ripe cherry and blackberry flavors with fine grained tannins and impeccable balance, followed by a long, oaky finish.

VINTAGE BACKGROUND:

The 2014 Washington State harvest proved to be spectacular with a record crop level and excellent quality. All factors needed for success came together perfectly: cool nights, lots of warm weather in the growing season, and rain limited mostly to the shoulder seasons. Harvest started the third week of August and wrapped in the second week of November. The crop across the state was heavy, yet bountiful with quality. Our vineyard team enjoyed weather that enabled them to pick at will, affording perfect flavor, acidity and sugar levels.

VARIETY BLEND:

75% Cabernet Sauvignon, 15% Merlot,
7% Syrah, 3% Sangiovese

AVA/GRAPE SOURCE: Goose Ridge, Willard, Wallula, Reed

YEAST: Pasteur Red

ML: 100%

OAK / STAINLESS DETAILS: 20% American Oak

AGED: 14 Months

TA: 5.1 g/L

RS: 3.16 g/L

PH: 3.76

FINING: None

ALCOHOL: 13.46%

HARVEST DATE: September 15th, 2014 to November 6th, 2014

BOTTLED: July 14, 2016

CASES PRODUCED: 2,570