

WASHINGTON

SINCE *Hills* 1988



2016 CABERNET SAUVIGNON

WASHINGTON STATE

TASTING NOTE

“Fragrant, dark fruit aromas waft from the glass as the wine opens with intense black currant, ripe cherry, and blackberry flavors. Fine-grained tannins and impeccable balance are followed by a long, oaky finish.”

–Hal Landvoigt, Winemaker

VINTAGE BACKGROUND

The 2016 growing season started quickly with warm temperatures across Washington, encouraging vigorous vine development. By late June, 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. White varietals will express lush, tropical notes.

VINEYARDS

Canoe Ridge Vineyard, The Benches

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.



WINEMAKING

HARVESTED: Sep. – Oct. 2016

BLEND: 80% Cabernet Sauvignon,
6% Tempranillo, 5% Syrah, 5% Barbera,
4% Carmenere

AGING: 7 months, 70% American Oak,
30% French

PH: 3.86 | TA: 4.95 g/l | ALC: 13.7%