

CABERNET SAUVIGNON

FIVE VINEYARDS, COLUMBIA VALLEY



PRODUCTION STATISTICS

VINTAGE	RELEASE DATE
2016	May 2018
VARIETAL COMPOSITION	PEAK DRINKABILITY
100% Cabernet Sauvignon	now until 2025
APPELLATION	HARVEST DATE
Columbia Valley	Sept 16–Oct 10, 2016
VINEYARD	SUGAR AT HARVEST
Bacchus Block 3 Dionysus Block 16a Wooded Island Stillwater Creek Wahluke Slope	24.1–24.6 Brix
BARREL AGING	WINE ACIDITY
16 months in French oak (40% new oak)	6.5 g / L
	WINE PH
	3.55
	ALCOHOL
	13.9%
	CASES PRODUCED
	2000

ABOUT THE WINE

This complex and full-bodied **Cabernet Sauvignon** is a delicious blend from five unique vineyard sites in the Columbia Valley. The multiple layers of chocolate, red-currant, and plum explode on the palate, finishing with hints of spices and herbs from the French oak. Barrel-aged for twenty months, this wine displays intense dark berry fruit and a full-bodied character that Cabernet lovers cherish. It is our pleasure to present to you this memorable Cabernet Sauvignon.

ABOUT THE VINTAGE

The 2016 growing season was optimal for Cabernet Sauvignon. The ideal summer guided the fruit to reach full flavor and structural ripeness. The warm weather and cool evenings allowed for ideal hang time and flavor development keeping the sugar to acid balance just perfect. In addition, the balanced crop load yielded intense varietal character specific to Washington Cabernet Sauvignon.

ABOUT THE VINEYARDS

This wine was blended from five different vineyards—all unique. The Bacchus and the Dionysus Vineyards, both located along the banks of the Columbia River, are among the oldest vineyards in Washington state. The Bacchus Vineyard yields fruit with more tannin structure than the Dionysus Vineyard, but both produce incredible Bing cherry, chocolate and currant notes. The Wooded Island Vineyard produces some very intense fruit that blends exquisitely. The fruit from the Stillwater Creek Vineyard is some of the finest Cabernet fruit in all of Washington. The Wahluke slope Vineyard is a relatively warm site that is fantastic for producing Cabernet Sauvignon. It yields bright fruit that has concentration and depth.

FOOD RECOMMENDATIONS

Pair this wine with beef tenderloin topped with bleu cheese or gorgonzola. Also, this Cabernet is a great combination with a New York Pepper Steak. If you enjoy pairing wine with cheese, try aged cheddar or a bleu cheese. *Enjoy!*



KRISTINA MIELKE VAN LÖBEN SELS
 Director of Winemaking