



# CABERNET SAUVIGNON

## HORSE HEAVEN HILLS



### WINEMAKER'S NOTES

Aromas of blueberry, dark plum, and blackberry jam are elevated with hints of tobacco, caramel, and sweet vanilla. Lush fruit continues in the palate with a nice lift of mint. The well integrated oak and sleek tannins lead into a velvety finish with a nice touch of acidity on the end. This wine is a lovely balance of power and grace.

### VINEYARD SOURCE

The grapes for this wine come from our acclaimed estate vineyards in the Horse Heaven Hills. The majority of the fruit came from our Spice Cabinet, Big Tee Pee and Princeton vineyards.

### GROWING SEASON

2013 was one of the hottest years on record. A moderate winter lead into a warm spring and a very hot summer. We saw veraison two weeks earlier than normal, and began harvest a week ahead of schedule. A warm, dry September allowed for longer hang time of the grapes which contributed to concentrated flavor development along with ripe tannins.

### WINEMAKING

At the winery, individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. After draining the wine and pressing the skins, the wine was racked to a blend of French and American oak barrels for malolactic fermentation. The wine was aged in barrel for 20 months before being blended.

### TECHNICAL NOTES

Appellation .....Horse Heaven Hills  
 Blend .....75% Cab Sauv, 15% Syrah, 10% Merlot  
 Alcohol .....14.1%  
 T.A. ....0.43 g/100 ml  
 pH .....3.78  
 rs .....Dry

### SENSORY INDICATOR

