



Cabernet Sauvignon

2016 | HORSE HEAVEN HILLS



Winemaker's Notes

Aromas of ripe blueberries, black current, savoury herb, and sweet tobacco are highlighted by barrel spices of cocoa and espresso. The ripe fruit flavors carry through in the palate with a light touch of acidity. Sleek tannins lead into dusty tannins on the finish.

Vineyard Sourcing

The grapes for this wine come from our estate vineyards in the Horse Heaven Hills. The Cabernet Sauvignon hails from Eagle & Plow, Spice Cabinet, Big Tee Pee, Cavale, Dead Canyon and Zephyr Ridge vineyards.

Growing Season

The 2016 vintage started ahead of schedule and had everyone thinking it was going to be even warmer than 2015, however unusually cool temperatures in July and August were followed by a cool October. The cooler summer temps allowed for longer hang time into September and October. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity.

Winemaking

These grapes were double sorted, first in the vineyard with the selective harvest on our Pellenc harvesters, then again at the winery on our sorting table. The fruit was not crushed in order to preserve as much whole-berry as possible. 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 together for bottling.

Technical Notes

Appellation	Horse Heaven Hills
Blend	78% Cabernet Sauvignon, 14% Syrah, 4% Petit Verdot, 3% Merlot, 1% Malbec
Alcohol	13.9%
T.A.	0.48 g/100 ml
pH	3.81

