



2014 CABERNET SAUVIGNON COLUMBIA VALLEY

Varietal Composition:	100% Cabernet Sauvignon
Appellation:	Columbia Valley
Bottled:	August 8, 2016
Technical Data:	Alc. 14.1% by vol.; RS: 0.01%; TA: 6.08 g/L; pH: 3.64
Cases Produced:	2,481
Production & Aging:	Aged 20 months in 50% new French Oak

THE VINTAGE

The 2014 vintage was the hottest on record for the grape harvest in Washington state. A warmer than average season encouraged early shoot growth, without any late season frost. Periods of high temperatures early in the season slowed physical development in shoot growth, but then a period of consistent heat was experienced during the onset of berry formation. The season included an extended Indian summer that was made up of warm days and cool nights throughout harvest, resulting in concentrated fruit character in the whites and lush tannins and color in the reds. The stable weather pattern allowed for well-scheduled fruit picking decisions which transitioned naturally through all varietals.

THE VINEYARD

Sourced from a collection of award winning vineyards in Washington state's Columbia Valley AVA including 52% Tudor Hills Vineyard, 41% Eagle Ranch Vineyard, and 7% McKinley Springs Vineyard.

THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with local growers and visited each vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were hand-harvested during the cool hours of the morning to preserve bright fruit notes. Each lot underwent a five day pre-fermentation cold soak before the tank was allowed to go through a native fermentation to dryness lasting roughly 21 days. Each lot was fermented separately and then blended before bottling to allow the tannins to meld together. To craft this wine, only the free run juice was collected and no press fraction was blended. The wine was then barrel aged for 20 months in new French oak. For the first year this wine was stirred in barrel on its lees and raked when necessary to soften the tannins. After the first 12 months the wine was raked off the lees for clarity before blending and bottling.

TASTING NOTES

A fruit driven savory fragrance that leads into layered flavors of rhubarb and tart cherry.

AWARDS

93 points, JamesSuckling.com
Gold, 2017 Platinum Wine Awards
Gold, 2017 Seattle Wine Awards



Pacific Northwest Winery of the Year
Wine Press Northwest, 2015

Winery of the Year
San Francisco International, 2014

Top 10 Winery of the World
World Association of Wine Writers & Journalists, 2014

Winemaker of the Year
INDY International, 2013