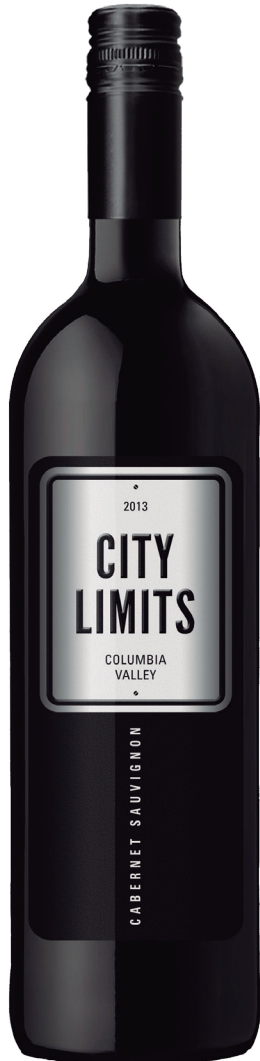


2013 CABERNET SAUVIGNON

Wahluke Slope AVA



PRODUCER PROFILE

Winemaker: Morgan Lee

Estate founded: 2007

Region: Washington, USA



COMPOSITION

Cabernet Sauvignon 90%

Merlot 6%

Petit Verdot 4%

VINEYARDS

The major distinguishing feature of the Wahluke Slope is its uniformity in aspect, soil type, and climate. The entire appellation lies on a broad, south-facing slope with a constant, gentle grade of less than 8%. The Wahluke Slope, along with Red Mountain, is Washington's warmest site, and known primarily for red grape varieties, particularly Cabernet Sauvignon, Merlot, and Syrah. The desert heat and abundance of water create the right conditions for large-scale production of fine wine grapes. The AVA has more than 20 vineyards accounting for more than a fifth of Washington State's wine grape production. Elevations vary between 425 feet by the Columbia River to 1,480 feet above sea level, though most vineyards lie below 1,000 feet. Precipitation averages less than 6 inches (15cm) annually. Winds in the area lead to smaller leaf size and smaller grape clusters compared to other regions, concentrating the resulting wines. Wahluke Slope wines tend to be ripe and full-bodied with pure varietal fruit flavors.

WINEMAKING

This wine was picked in early October. Fermented in stainless steel tanks, pumped over 3 times a day, and aged in a combination of once used and neutral oak for 18 months.

TASTING NOTES

Classic aromas of cassis, dark red fruits dried savory herbs, and hints of mocha. A dense wine with chewy tannins and a nice lingering finish.

FOOD PAIRING

This wine pairs perfect with beef, lamb, game and poultry.

Technical data

Alcohol: 13,9% | pH 3.6 | Residual sugar 4,4 g/l | Total acidity 5,5 g/l