



# DRUMHELLER



## 2014 CABERNET SAUVIGNON | COLUMBIA VALLEY

*“The bright floral nose of this Cabernet Sauvignon opens to flavors of cola, ripe cherries, fresh blackberry, and cinnamon with a delicate texture. The finish is intense, yet silky.”*

— Tim Jones, Winemaker

### *Vintage*

- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

### *Vineyards*

- Sourced primarily from the Beverly and Four Feathers Vineyards. Both of these vineyards have low-yielding vines which produce smaller clusters and berries, resulting in intense varietal flavors and deep color.
- The balance of the very warm daytime temperatures and cooler evenings concentrated aromatics and enhanced complexity.
- The sandy soils create the right amount of stress to grow a balanced canopy providing the perfect sun exposure and elegant fruit.

### *Winemaking*

- The grapes were harvested early to achieve a higher level of natural acidity.
- The grapes were destemmed, and fermented for 6-10 days using a variety of yeasts to build complexity.
- Malolactic fermentation occurred in stainless steel, afterwards the wine was racked to neutral and once-filled oak barrels to age for 9 months.

### *Food Pairings*

- This Cabernet pairs well with a wide variety of foods without overpowering them; try braised short-ribs, stuffed peppers, pork tenderloin, and even dark chocolate.

### *Technical Data*

- Alcohol: 14.5%
- TA: 0.53
- pH: 3.80
- Blend: 93% Cabernet Sauvignon, 4% Cabernet Franc, 1% Merlot, 2% Other
- Appellation: Columbia Valley