

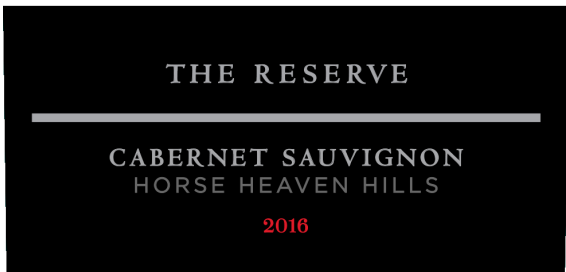


THE RESERVE

CABERNET SAUVIGNON

HORSE HEAVEN HILLS

2016



THE VINTAGE:

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.
- The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

WINEMAKING:

- Initial fermentation was conducted in small stainless steel tanks where punchdowns or pumpovers took place twice daily.
- The wine aged for nearly 19 months in 52% new oak barrels (30.5% French and 21.5% American) and 48% neutral barrels, where malolactic conversion occurred.
- Merlot was blended in to enhance tannin structure.
- Fruit from each vineyard block was fermented and aged separately with blending occurring just weeks before bottling.

RECOMMENDED FOOD PAIRINGS:

Grilled Rib Eye Steak, Sundried Mushroom Tart, Chocolate Espresso Cake

TECHNICAL DATA:

BLEND: 97% Cabernet Sauvignon, 3% Merlot

APPELLATION: Horse Heaven Hills

ALCOHOL: 14.5%

TA: 0.57 g/100 ml

pH: 3.79

CASES CRAFTED: 887

TASTING NOTES:

"This sturdy Cabernet flaunts heady aromas of dark fruits accentuated by notes of eucalyptus and dust. Rich flavors of blackberry, black currant and blueberry are joined by a hint of dark cocoa, while ripe tannins lend a plush but polished mouth-feel."

Keith A. Kenison
Keith Kenison, Winemaker