



JANUIK

2013 Red Mountain Cabernet Sauvignon

VINTAGE

Over the course of the last few vintages, the Columbia Valley has seen a shift from two of this decade's cooler vintages in 2010 and 2011 to the warmest vintage of the last ten years in 2013. An early bud break was followed by warm temperatures that persisted through August. Harvest started earlier than normal but cool September temperatures slowed ripening considerably, and most grapes benefited from the drawn-out hang time that occurred because of these cooler temperatures.

VINEYARDS

Red Mountain is Washington's second smallest American Viticultural Area (AVA) and among the most well-defined and distinctive areas due in large part to its geography. At the eastern edge of the Yakima Valley, Red Mountain is a moderately steep southwest facing slope that rises above a sharp bend in the Yakima River. As one of the warmer sites in the state, grapes ripen exceptionally well. Ciel du Cheval, Obelisco, and Shaw Vineyards are among the best vineyards on Red Mountain, and they combine to produce this exceptional example of Cabernet Sauvignon.

WINEMAKING

After destemming and crushing, grapes were fermented on their skins for an average of 8 days. After being pressed off, the wine was aged for 20 months in 60% new and 40% once used French Oak barrels to improve its already lengthy finish. Racking every 4-5 months helped create a wine with considerable structure and suppleness.

TASTING NOTES

This vibrant wine offers aromas of blueberry, black cherry, vanilla and spice. The palate is rich and opulent with a dense core of dark fruit and layered spice notes that persist on the lengthy finish. This wine's structure makes it a prime candidate for cellar aging, but its purity and balance allow for immediate enjoyment.

Mike Januik, owner/winemaker



ANALYSIS AT BOTTLING

Total Acidity.....	0.55g/100ml
pH.....	3.72
Blend.....	94% Cabernet Sauvignon 6%Merlot
Cases.....	187
Bottling Date.....	8/6/2015