



# JANUIK

## 2013 Weinbau Vineyard 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.

### VINEYARD


Weinbau Vineyard is located on the Wahluke Slope near Mattawa. The vineyard is one of the oldest in the area and is known for its particularly fine silty loam soils. This talcum powder-like soil provides good drainage and heat retention. Thanks in part to its location at the eastern portion of the Wahluke Slope, the vineyard experiences more moderate temperatures that help create longer hangtime and ideal ripening conditions.

### WINEMAKING

After destemming and crushing, grapes were fermented on their skins for an average of 7 days. After being pressed off, this wine was aged for 22 months in equal amounts of new and 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

The Weinbau Vineyard Cabernet Sauvignon is rich and well-structured on the palate with lots of dark fruit and chocolate flavors. It has a perfumed, expressive nose of cassis, black raspberries, and spice. It is well-balanced with wonderful texture and a long finish that bodes well for its long cellar potential.

  
Mike Januik, owner/winemaker



### ANALYSIS AT BOTTLING

Total Acidity.....	0.56g/100ml
pH .....	3.76
Alcohol.....	14.4%
Blend.....	88% Cabernet Sauvignon 10% Merlot 2% Cabernet Franc
Cases.....	480
Bottling Date.....	June 17, 2015