



2014 Champoux Vineyard Cabernet Sauvignon

VINTAGE

Over the course of the last five vintages, the Columbia Valley has seen a shift from two of this decade's cooler vintages in 2010 and 2011 to the two warmest vintages of the last ten years in 2013 and 2014. In 2014, an early bud break was followed by warm temperatures that persisted through the summer and well into the fall. Harvest started earlier than most vintages and finished 10 days earlier than normal. This added warmth has helped create wines that are intensely aromatic with very concentrated flavors.

VINEYARD

One of the advantages of having made wine in the Columbia Valley since the mid 1980s is the opportunity it's given me to work with some of the most dedicated growers in the industry. During all that time, Champoux Vineyard has stood at the top of my list of outstanding vineyards in Washington State. Located in the Horse Heaven Hills, this vineyard consistently produces wines with exceptional depth, complexity, and elegance.

WINEMAKING

After destemming and crushing, grapes were fermented on their skins for 8 days. After being pressed off, this wine was aged for 21 months in primarily new French oak barrels to improve its already lengthy finish. Racking the wine every 5 months helped create lush tannins and a bold, stylish structure.

TASTING NOTES

Made from what is arguably Washington State's best vineyard for the variety, the Champoux Vineyard Cabernet Sauvignon is a supple and richly textured wine. The nose is brimming with both red and black fruit along with chocolate and spice notes. It lingers over the palate with supple, well-balanced tannins. Expect a very long life in your cellar for this wine.



ANALYSIS AT BOTTLING

Total Acidity.....	0.56g/100ml
pH.....	3.78
Blend.....	95% Cabernet Sauvignon 4% Malbec 1% Merlot
Cases.....	360
Bottling Date.....	June 21, 2016

Mike Januik, owner/winemaker

www.januikwinery.com