



JANUIK

2014 Weinbau 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

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 hang time 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 21 months in equal amounts of new and once used French oak barrels to improve its already lengthy finish. Racking every 5 months helped create a wine with considerable structure and suppleness.

TASTING NOTES

The Weinbau Vineyard Cabernet Sauvignon is concentrated and well-structured on the palate with lots of cherry, currant, and chocolate flavors. It has a perfumed, expressive nose of cassis, blackberry, and spice. It is well-balanced with wonderful texture and a long finish that bodes well for a long life in the cellar.



ANALYSIS AT BOTTLING

Total Acidity.....	0.55g/100ml
pH	3.71
Alcohol.....	14.4%
Blend.....	92% Cabernet Sauvignon 8 % Merlot
Cases.....	290
Bottling Date.....	August 23, 2016

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