



JANUIK

2015 Red Mountain Cabernet Sauvignon

VINTAGE

Over the course of the last four 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 2014 and 2015. In 2015, 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.

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. Quintessence and Obelisco 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 50% new and 50% 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

Broad and concentrated, this wine is overflowing with a generous core of black cherry, cocoa, and spice notes. On the palate, beautifully integrated tannins help create a wine that is well-structured and beautifully balanced with dark fruit, anise, and mineral flavors that follow all the way through to the finish. Enjoy now or cellar with confidence.



ANALYSIS AT BOTTLING

Total Acidity.....	0.55g/100ml
pH.....	3.76
Blend.....	98% Cabernet Sauvignon 2% Cabernet Franc
Cases.....	428
Bottling Date.....	July 12, 2017

Mike Januik, owner/winemaker