



JANUIK

2017 Ciel du Cheval Vineyard Cabernet Sauvignon

VINTAGE

Spring 2017 began with wet cool weather that caused a delayed bud break. A dry, hot summer put ripening back on a normal schedule and was followed by seemingly perfect fall conditions. This combination of growing conditions throughout the season produced smaller than normal berries and clusters and created wines of great intensity and flavor.

VINEYARD

One characteristic contributing to the great success of Ciel du Cheval Vineyard is the high pH found in the loam topsoil of Red Mountain, courtesy of the calcium carbonate deposits left by the ancient Spokane floods. Temperatures in the vineyard normally do not reach above 95°F, which is ideal for vine development and fruit ripening. In fact, with just less than 3,000 “degree days” per growing season and as much as 3 more hours of sunlight per day than the Napa region, owner Richard Holmes is able to grow grapes with great concentration and balance.

WINEMAKING

After destemming and crushing, grapes were fermented on their skins for 9 days. At that point, the wine was pressed off and aged for 20 months in equal amounts of new and once used French Oak barrels to improve its already lengthy finish. Racking the wine every five months helped create a wine with great structure and concentration.

TASTING NOTES

The Red Mountain AVA is wonderfully suited to ripen Cabernet Sauvignon, and Ciel du Cheval Vineyard gets it right every year. This wine is brimming with black fig, dark currant, and blackberry notes. The palate is packed with black and red fruits and cedar flavors while rich tannins lead to a concentrated and well-structured finish.



ANALYSIS AT BOTTLING

Total Acidity.....	0.55g/100ml
pH.....	3.75
Blend.....	96% Cabernet Sauvignon 4% Merlot
Cases.....	471
Bottling Date.....	July 10, 2019

Mike Januik, owner/winemaker
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