



## 2017 Red Mountain 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.

### 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 Ciel du Cheval 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 9 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

Big and dense, this wine is brimming with a generous core of black fruit, chocolate, and plum notes. On the palate, beautifully polished tannins help create a wine that is both supple and beautifully balanced with dark fruit, anise, and boysenberry compote flavors that follow all the way through to the finish. Enjoy now or cellar with confidence.

Mike Januik, owner/winemaker



### ANALYSIS AT BOTTLING

Total Acidity.....	0.56g/100ml
pH.....	3.78
Blend.....	91% Cabernet Sauvignon 6% Merlot 3% Cabernet Franc
Cases.....	585
Bottling Date.....	June 12, 2019