



# 2016 PHINNY HILL CABERNET SAUVIGNON



The true terroir of Phinny Hill Vineyard is revealed in this elegant representation of Cabernet Sauvignon. Nestled in the heart of the Horse Heaven Hills at an elevation of 750 feet, these Cabernet vines are rooted deeply in rich mineral and gravelly soils and deliver fruit with distinct character. We chose to ferment these wines with minimal intervention and they remained on the skins for an extended amount of time. Primary fermentation was completed in barrel and we aged the wine for 20 months in French and American barriques.

This intriguing Cabernet shows beautiful notes of tobacco, leather, black currant and blueberry. With a little aeration, exciting fruit flavors of dark cherry and blackberry will please the senses. The initial taste is soft and supple, with layers of silky fruit coating the mid-palate. The outburst of ripe, dark fruits is complemented by the use of subtle French and American oak. The beautiful integration between fruit and oak is polished well by mature tannins and fair acidity. This Cabernet Sauvignon can easily stand alone, but will be even more expressive and complex when paired with a firm textured cow's milk cheese, braised lamb shanks, or blue cheese burgers. Enjoy!

## TECHNICAL DATA

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**VARIETIES:** 90% Cabernet Sauvignon, 5% Syrah, 5% Malbec

**APPELLATION:** Horse Heaven Hills

**VINEYARDS:** Phinny Hill, Double River, Double Canyon

**OAK:** 20 months, 45% French, 55% American, 45% new

**ALC:** 14.9%   **PH:** 3.9   **T.A.** 5.2g/L   **R.S.** 0.2g/L

**PRODUCTION:** 176 cases