



2016

Wallula

# CABERNET SAUVIGNON

This beautiful Cabernet from Wallula Vineyard was cropped at 2.75 tons/acre and delivered balanced fruit during the 2016 vintage. I enjoy working with this fairly cooler site because the fruit has similarities to the elegant Cabernets that are grown in the Cape in South Africa, where the cool coastal breezes play such an integral part in the wine making process. Hand-harvested on the benches of the Columbia River, with similar milder conditions and occasional wind-gusts, this terroir-specific block produces small, intense berries with plenty of structure. Our hands-off approach with this particular site allows for this modest Cabernet to showcase true varietal characteristics and manage fine tannins superbly. Only French oak from center of France were used for barrel maturation, where only 38% new oak provided focus, structure and complexity.

This is one of my favorite Cabernets from the 2016 vintage because of its modesty and elegance. The intriguing bouquet shows expressive hints of cassis, dark plum, and subtle notes of saffron. Warm tones of leather, toasty cedar and “bloekom” (Afrikaans for blue gum), creates a distinct accent behind the dark fruit.

The pleasing mouthfeel is soft, balanced and approachable, with prominent berry fruits, fine acid and fair tannin delivering a beautiful freshness in this wine. This unique wine was created for that Pinot-lover who dares to explore the finer side of Cabernet and can easily enjoy a glass of this Wallula by itself. The experience will even be more out of this world when paired with spiced tuna with saffron, roasted beet salad or a blackberry cobbler. Cheers!

## TECHNICAL DATA

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**VARIETIES:** 100% Cabernet Sauvignon

**APPELLATION:** Horse Heaven Hills

**VINEYARDS:** Wallula Vineyard

**OAK:** 100% French, 38% new, 20 months

**ALC:** 14.8%    **PH:** 3.88    **T.A.** 5.3g/L    **R.S.** 0.2g/L

**PRODUCTION:** 196 cases