## 2017 Basel Cellars CABERNET SAUVIGNON



The milder, cooler 2017 vintage brought us expressive and youthful fruit with beautiful acidity and distinct character. This multi-layered Cabernet is comprised of 79% Cabernet, 10% Carménère, 8% Syrah, 3% Cabernet Franc. These one-of-a-kind lots fermented in small batches at a slow and controlled rate, and remained on the skins for an extended amount of time to ensure proper tannin management and depth. This Cabernet aged mainly in subtle French oak, with 28% being American oak and 44% new, creating a defined and striking accent behind the wine.

This fascinating Cabernet will reveal an expressive fruit character, but also display intriguing earthy and floral elements. Aromas of candied cherry, raspberry and rhubarb are very noticeable. It has definite nuances of cured meat, toasty oak and tobacco leaf. A surprising perfume of lavender brings life to the bouquet. Layers of red fruit will enhance the mid-palate, with bright acidity supporting the finish. A slight chalky sensation in the end of the palate is clear evidence of the ample yet managed tannin profile. This food-driven Cabernet will be the perfect companion when paired with smoked barbecued ribs, pine-infused pork sausage or grilled Portobello mushrooms with parmesan cheese. Enjoy!

## **TECHNICAL DATA**

VARIETIES: Cab. Sauvignon, Cabernet Franc, Carménère, Syrah
VINEYARD: Double River, Les Collines, Pheasant Run, Phinny Hill, Wallula
APPELLATION: Columbia Valley
OAK: 72% French, 28% American, 44% new, 20 months
ALCOHOL: 14.6% PH: 3.95 T.A.: 4.8g/L R.S. O.2g/L
PRODUCTION: 1421 cases

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