



2003 Walla Walla Valley Cabernet Sauvignon

100% Cabernet Sauvignon

PH: 3.82 TA: .66 Alcohol: 14.5%

Bottled January 2006, Released May 2006

\$38 Retail Price

215 cases produced

Winemaking

After 22 months of barrel aging and 8 months of bottle aging, this un-fined and un-filtered 100% Cabernet Sauvignon represents the world-class *terroir* of the Walla Walla Valley, and expresses the proper fusion of natural forces, micro-climates and human craftsmanship. We used primarily French oak, 35% new, 55% second fills and just a touch of American oak to produce an elegant, approachable and age-worthy wine.

Vineyards

The wine is made from blended lots of Pepper Bridge and Spofford Station vineyards, both located on the Valley floor at the base of the Blue Mountains. The 2003 growing season was warmer than usual; however these vineyards are located in the Cottonwood Glen area and known as “cooler” sites. The combination of a cooler microclimate and warm vintage allowed us postpone harvest until October. The increased hangtime added greater complexity to the wine. At the same time acid levels were retained contributing to the wine’s potential longevity. Crop levels were low (yields less than 3 tons per acre) and all of the fruit was hand picked.

Tasting Notes

The wine shows a vibrant, dark garnet color with an expressive nose full of cherry cola, tea leaves, cinnamon, black plums, anise and vanilla. On the palate, flavors of blackberry, dried fig, and mocha dominate with a rich, full bodied texture. The wine is structurally balanced with expressive fruit, fine ripe tannins, good acids and a long finish. Our winemaker recommends cellaring this wine for 8 to 10 years. Pair with grilled or roasted meats, hearty braised dishes and wild mushrooms.