



2005 Cabernet Sauvignon

Columbia Valley

\$45 Winery Retail

350 cases produced

Vineyard Notes

We are very selective about which vineyards we work with to showcase our Cabernet Sauvignon, as we are intentional about our particular style. The backbone of all Cabernet Sauvignon used in our wines comes from two mature and exceptional sites. Cold Creek Vineyard is near Yakima and owned by Chateau St. Michelle. It is one of the oldest vineyards in Washington State (our block was planted in 1978), and is so remote from any other vineyard that it's more like its own appellation. Pepper Bridge Vineyard has become one of the most consistent and distinct properties in the Walla Walla Valley. Our Block 70 Cabernet was originally planted in 1998, and has matured considerably over the past few vintages. While it has matured as expected in structure, length and tannin, it has always provided a unique mid-palate vibrancy and black licorice aromatics that make it so distinctive.

Winemaking Notes

Since our inception, we have been adamant about making this wine with 100% Cabernet Sauvignon (single varietal wines can be blended with up to 25% from other varietals and still be classified as single varietal). We have also been adamant about aging our Cabernet an extra year so that it's more approachable upon release. That extra year in barrel makes a substantial difference, especially since we're using such mature vines to make this wine.

The wine was aged for two years in French oak (30% new), and then bottle aged for an additional nine months before release. The brownish tone of the color reflects the classic Cabernet aromatics and flavors that you will experience in this wine – plums, tar, leather, spices, tobacco and flint. You may also pick up some herbs and dried rose petals. This is a very big wine with a long, layered finish. The acid moves slowly through the palate and finishes with subtle hints of toasty oak and dark chocolate. You could easily age this incredible wine for several years, but again, the extra year in our cellar makes for a great experience upon release.