



# 2013 CABERNET SAUVIGNON

## WALLA WALLA VALLEY

Deliciously pure and supple, this wine is layered with seductive mocha and espresso laced oak wrapped around a dense core of currant, blackberry compote, licorice, with hints of crushed rock, chocolate and tobacco leaf. On the palate, this offering is showing dark plum, velvety raspberry notes with a long, persistent finish and a tremendous depth.

— *Jean-François Pellet, Winemaker*

### THE 2013 VINTAGE

The summer of 2013 marked the warmest summer on record for us here in the Walla Walla Valley. Spring was cool and moist, as is typical here, with bud break occurring right on time in mid-April. Once it started warming up, it didn't stop - our thermometers rose over 100° quite often! The first week of September brought relief: dramatically cooler days and nights which allowed for the development of our trademark Walla Walla Valley acidity. Harvest began around this same time, with the cooler temperatures allowing us to finish right on schedule at the end of October.



### VITICULTURE

Entirely estate; Certified Sustainable and Salmon Safe.  
Founding member of VINEA.

### WINE SPECIFICS

Varietal(s):	83% Cabernet Sauvignon, 9% Merlot, 4% Malbec 2% Cabernet Franc, 2% Petit Verdot
Vineyard(s):	62% Seven Hills, 21% Pepper Bridge, 17% Octave
Appellation:	100% Walla Walla Valley
Oak Program:	19 months in French oak; 44% new, 56% neutral
Harvest Dates:	September 11 - October 22, 2013
Alcohol:	14.6% by volume
Total Production:	2,097 cases (750 ML) & 50 cases of magnums
Bottling Date:	May 28 - 29, 2015
Release Date:	Spring 2016