

2016 Cabernet Sauvignon



TECH INFO:

Varietal: Cabernet Sauvignon 80%
Malbec 20%

AVA: Columbia Valley

Technical Data: PH 3.76

Acidity: 5.6 g/L

Alcohol: 13.9

Oak Program: 12 to 16 months in
French oak

2016 Vintage: 2016 continued the trend of warm growing seasons in Washington marked by an early start. Bud break and bloom were significantly advanced from historical dates, with bloom occurring in some areas as early as the third week of May, a good two-plus week ahead of average.

TASTING NOTES:

I just love Washington Cabernet. A wonderful blend of black currant, boysenberry and raspberry with savory herbal notes on the nose. The mouthfeel is big and rich with mocha and vanilla coming through. The dark fruit continues through the mid-palate with raspberry emerging into the finish. It just gets better in the glass.

FOOD PAIRINGS:

Filet Mignon with Blue Cheese butter, Hamburger, Rack of Lamb, Gorgonzola, Grilled Steaks and BBQ Chicken Pizza