

“INTRINSIC” Cabernet Sauvignon 2016

Columbia Valley - U.S.A.

Growing Season

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.
- The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State.
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

Vineyards

- More than half of the final blend was sourced from several vineyards in the Horse Heaven Hills. This area has a heavier soil of Burbank rocky loam and creates a more intense tannin structure with a delicate nose.
- The remaining portion is sourced throughout the Columbia Valley including a large portion from Beverly Vineyard. This low-yielding vineyard is tucked away on a gently sloping hill overlooking the Columbia River. Beverly Vineyard imparts a unique mineral tone to its Cabernet Sauvignon. Its soils are almost 100% coarse sand with lots of silica, creating a really hot site during the day, yet very cold at night.
- The region's low rainfall yields concentrated fruit with depth and varietal expression.

Vinification

- INTRINSIC has tremendous complexity and imparts raw characteristics because 50% of the grapes stayed on the skins after fermentation for approximately 9 months (average time from crush to press for red wine is under a month). This extended maceration extracted the intrinsic qualities of the grape, mellowed tannins, and created an unexpected silky texture.
- 10% of wine was fermented in concrete tanks, highlighting the mineral character of the wine.
- 50% of the final blend aged in 100% older French oak for 12 months.
- No new oak was used in the aging of this wine. The flavors and tannins are a result of the extended skin contact.
- Cabernet Franc added additional layers and complexity to the final blend.

Tasting Notes

“The 2016 vintage of INTRINSIC has a wonderful floral nose, complemented by aromas of cherry and leather. The flavors are layered with tones of blueberry jam, pomegranate and chocolate. The texture is rustic, yet silky, with a unique savory and inviting finish.”

Juan Muñoz Oca, Winemaker

Food Pairings

The raw characteristics of INTRINSIC Cabernet Sauvignon pair nicely with grilled meats such as lamb, beef and pork, and seared vegetables.

Blend

- 96% Cabernet Sauvignon
- 4% Cabernet Franc
- Alcohol: 14.5%
- TA: 0.54 g/ 100mL
- pH: 3.79

