



TA: 0.53 g/100mL

PH: 3.76

ALCOHOL: 14.5%

BLEND:

Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Malbec

COLUMBIA VALLEY

2019 Grand Estates Cabernet Sauvignon

VINTAGE NOTES

- The 2019 growing season was very similar to the most recent vintages, and crop yields were comparable to the past two vintages.
- The cool, early spring temperatures, along with ample soil moisture from winter precipitation and spring rainfall, delayed ripening and helped to retain fresh fruit aromatics.
- Rainfall was minimal from mid-May to mid-August, and temperatures were above average in July and August.
- Despite cold winter conditions, 2019 gave us concentrated wines with classic Washington state character.

VINEYARD NOTES

- Fruit was sourced from premier vineyard sites throughout the Columbia Valley, including the Horse Heaven Hills and the Wahluke Slope.
- Vines are planted on south-facing slopes providing great sun exposure for grape ripening and protection from cold airflow during winter.
- Vineyards are 100% drip irrigation. This, combined with the low water-holding capacity of the soil, allow for precise control of the vines.

WINEMAKING NOTES

- Grapes were crushed and then fermented 6-10 days on the skins.
- Malolactic fermentation occurred in stainless steel tanks and oak barrels. Blending occurred immediately after fermentation.
- The wine aged predominately in oak barrels, both new and old French and American, for approximately 17 months.

RECOMMENDED FOOD PAIRINGS

- Blue Cheese, Dark Chocolate and Grilled or Roasted Duck, Beef or Veal.

TASTING NOTES

This bold style Cabernet Sauvignon displays great complexity and structure. There are aromas of dark berry fruits and plum on the nose with chocolate and vanilla on the palate.