



Varietal Composition

100 % cabernet sauvignon

Bottling Date

August 19, 2003

Alcohol

14.2 % by volume

Time in Oak

21 months

Release Date

Spring 2004

Production

1,136 cases 750 ml

73 cases 1.5 L

The Wine:

This 2001 Columbia Valley “Old Vines” Cabernet Sauvignon is produced from grapes that were planted in the early 1970’s. The grapes were harvested from Champoux Vineyard (79%) and Sagemoor Vineyard (21%), both on benches overlooking the Columbia River in southeastern Washington.

The wine was pumped over and punched down two to three times per day in small stainless steel tanks. The average brix was 25.5 with all “Old Vine” lots harvested by the last week in September. Average fermentation was between seven and twelve days. After pressing and racking, the various lots were moved to new French chateau barrels for aging and maturation. In early August 2003, this wine was raked from barrel, assembled and bottled later that same month.

This 2001 “Old Vines” Cabernet Sauvignon is rich and powerful, but at the same time shows more elegance than previous vintages. Flavors of dried black cherry married with spicy oak and vanilla toast coat the mouth. The texture is soft and silky yet there are firm integrated tannins in the finish. The color is dark purple-red and the aromas leap from the glass. This red wine will benefit greatly from additional cellaring and, with proper storage, should last for fifteen years or more from vintage.

The Reviews:

Stephen Tanzer’s International Wine Cellar, November 2004

Good bright medium ruby. Enticing aromas of black raspberry, smoky oak, cedar, maple syrup and earth. Sweet, rich, creamy and deep, with mouthfilling flavors of thoroughly ripe cassis and black raspberry. Really coats the tongue and palate with rich fruit flavors. Finishes quite broad, with dusty, fine tannins and impressive length. A very rich cabernet that needs five or six years in bottle. 91(+?)

Wine Enthusiast, September 2004

Old vines from two classic Washington vineyards (Champoux and Sagemoor) give this a wonderful plushness; its dark fruit is set against a background of herb and mineral. Dig and you’ll find berries, cherries, plums, cassis, lovely hints of rosemary and thyme, sturdy tannins and a lingering, grainy finish. 93 Cellar Selection