



## 2019 NELMS ROAD CABERNET SAUVIGNON

In 1998, Woodward Canyon Winery began producing wines under its second label, Nelms Road. This new bottling of Nelms Road Cabernet Sauvignon reflects the contemporary style of Washington State Wine. Younger vines from select vineyards continue to produce better grapes allowing us to produce better wine nearly every year. Add to that some truly phenomenal press wine from some of the oldest and most celebrated vineyards in Washington State, and we can produce exceptional cabernet sauvignon at a very impressive price.

### PAST ACCLAIM

91 Points, *Editor's Choice*, *Wine Enthusiast* (v2018)

### VINEYARDS

#### Woodward Canyon Estate Vineyard (56%)

Established in 1976, Woodward Canyon is the westernmost vineyard in Walla Walla Valley AVA, roughly 15 miles west of Walla Walla Washington. There are 41 acres in vineyard and several more acres of green belts that support native species such as western juniper, ponderosa pine, western sagebrush, arrowleaf balsamroot and perennial wildflowers. Ritzville silt loam over fractured basalt, slope 15-18%, 750-850ft elevation. Managed by Woodward Canyon. All grapes are Salmon Safe certified as is the wine.

#### Champoux Vineyard (19%)

Champoux was founded in 1972 by Don Mercer and originally called Mercer Ranch Vineyards. In 1996 Paul and Judy Champoux along with fellow Washington State producers Woodward Canyon, Powers Winery, Quilceda Creek Winery, and Andrew Will Winery invested with Paul and Judy to purchase from the Mercers. Champoux Vineyard is located above the Columbia River within the Horse Heaven Hills AVA. The original Cabernet Sauvignon plantings of the famed "Block One" are regarded as being among the oldest and finest in Washington State and are one of the key components of our "Old Vines" Cabernet Sauvignon. Malaga gravelly fine sandy loam over lacustrine deposits, glacial outwash. Slope 3%, 650ft elevation.

#### Sagemoor Vineyard (11%)

Founded in 1968, Sagemoor Vineyards was a pioneering effort that helped establish the Washington State wine industry. Its early vineyards are among the oldest plantings of vinifera grapes in the state. Rick began using Sagemoor fruit in his home winemaking days and we continue to use it today. A significant number of 1972 plantings are still producing our "Old Vines" Cabernet Sauvignon sourced from specific rows in Blocks 3 and 9. Quincy loamy fine sand, Sagehill very fine sandy loam, 2-10% slope. 572ft elevation.

#### Weinbau Vineyard (8%)

Weinbau has a view of the Rattlesnake Mountains to the south, and the Saddle Mountains to the north. The land slopes gently south, with elevation ranging from 710-950 feet. Weinbau is a warm site with excellent air drainage, and the soil is dominated by Kennewick silt loam with a 2-5% slope. The consistency of soil type shows up in vine growth and subsequently in the wines.

#### Wallula Vineyard (6%)

The vineyard is planted on south-facing slopes which vary from 2% up to 30% grade and its perimeter totals 9 miles of varied terrain. Of this perimeter, the shore of the Columbia River provides nearly 3.5 miles of waterfront. From the river's edge at 320 feet above sea level, the property climbs to its peak elevation of 1367 feet, over a distance of nearly 3.5 miles.

### TASTING NOTES

The warm growing conditions of 2019 gave enticing aromas of black fruits, olive, spices, tobacco, and lead pencil. Deep red in color and in the mouth the wine offers savory blackberry fruit, mature tannins, old world texture and a long generous finish. The wine is in brilliant proportion and is made to be consumed now. However, with proper storage this wine should easily age five years or longer. This wine would be fantastic with French brasserie style onglet steak au poivre.



### WINE DATA

#### Varietal composition:

76% Cabernet Sauvignon, 14% Merlot,  
7% Petit Verdot, 2% Malbec,  
1% Cabernet Franc

Alcohol: 14.9%

Bottling Date: August 18, 2021

Release Date: October 2021

MSRP: \$25

Case Production: 1883 cases

### WINEMAKING

Hand harvested and sorted

Neutral tight grain French and  
Hungarian Oak, 19 months

Fermented with both Woodward Canyon  
native yeast and Prise de Mousse yeast

Spontaneous malolactic fermentation