

## 2015 “OLD VINES” CABERNET SAUVIGNON

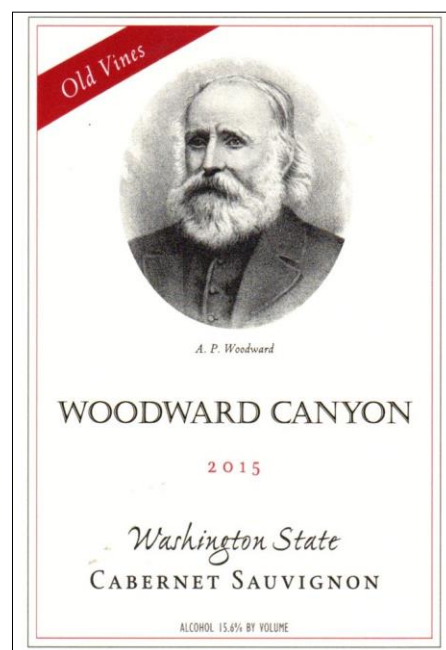
Varietal Composition: 91% cabernet sauvignon  
9% petit verdot

Bottling Date: February 14, 2018

Alcohol 15.6 % by Volume

Release Date: October, 2018

Production: 272 cases 750 ml  
30 cases 1.5L



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### **Vineyards and Appellations:**

Sagemoor Vineyard (Columbia Valley), Champoux Vineyard (Horse Heaven Hills) and Woodward Canyon Estate Vineyard (Walla Walla Valley).

### **Vintage Specific Characteristics:**

This 2015 Washington State “Old Vines” Cabernet Sauvignon is produced from grapes that were planted in the early 1970’s. From late September through mid-October, the old block grapes were harvested by hand from Sagemoor Vineyard (53%) and Champoux Vineyard (38%) located on two very distinct benches above the Columbia River. The petit verdot was harvested from Woodward Canyon Estate Vineyard (9%).

### **Production Notes and General Characteristics:**

The wine was fermented in 2000 liter stainless steel tanks and was punched down two times per day. Average fermentation was between seven and ten days. After pressing and racking, the various lots were moved to new French barrels for aging and maturation. In late 2017 the wine was racked from barrel, assembled and bottled mid-February 2018.

This “Old Vines” Cabernet Sauvignon is incredibly complex showing the sophistication that come from such extraordinary “old vine” vineyards. It expresses the purity and typicality of fully mature cabernet sauvignon that can only be achieved from old vine fruit. The color is dark purple with elevated aromas of cedar, baking spice, graphite and ripe, wild Walla Walla blackberries. Lovely ripe flavors of black fruits blend beautifully with pencil, cigar box and exotic spice of new French oak. The texture is silky with integrated tannins offering a rich, lingering finish. With proper storage this wine should age for ten years or more.

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