

## 2020 OLD VINES

# CABERNET SAUVIGNON WASHINGTON STATE

#### TASTING NOTES

This wine is dark purple and dense in the glass. Aromas of cocoa, black currant, and anise develop with a rich concentration of ripe black fruits and molasses. New French oak integrates the fruit, acid, and alcohol creating a nice weight, texture, and overall mouthfeel. The smooth but firm tannins leave you with a seamlessly rich and long finish. The wine expresses the purity of fully mature Cabernet Sauvignon that can only be achieved from old vine fruit. This wine will pair beautifully with beef short ribs, filet mignon, and dark chocolate cake. Store and serve at cellar temperature.

#### **VINEYARDS**

63% Sagemoor Vineyard 31% Winebau Vineyard 6% Woodward Canyon Estate Vineyard

#### WINEMAKING

Hand harvested and sorted 48 hour cold soak Fermented in 1.5-ton stainless steel fermenters 100% New French Barrels, 20 months Spontaneous malolactic fermentation

### **WINE DATA**

Varietals | 94% Cabernet Sauvignon, 3% Petit Verdot, 3% Malbec Alcohol | 14.7% Bottling Date | June 2022 Release Date | October 2022 MSRP | \$99 Case Production | 733 cases



Wine Enthusiast | Cellar Selection **95** 

on **73** 

Owen Bargreen 95

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