

Subsoil

Cabernet Sauvignon Horse Heaven Hills



Harvest: The grapes were double sorted, first in the vineyard with the selective harvest on Pellenc harvesters, then again at the winery on the sorting table. The fruit was not crushed in order to preserve as much whole-berry as possible.

Farming Practices: Sustainable

Fermentation: Individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins.

Aging: 12 months in a combination of French & American oak with about 35% new oak and 65% neutral.

Grape varieties : 77% Cabernet Sauvignon, 14% Syrah, 5% Petit Verdot, and 4% Merlot

Altitude : 770 - 870 ft A.S.L.

Vineyard age : 8 years old

Grape yield : 4-5 tons per acre

Exposure : Southeast

Soil : Missoula Flood sediment, sand and loess

Alcohol : 13.9%

Acidity : T.A. 0.46 g/100 ml pH : 3.90

Tasting notes :

Ripe Cabernet Sauvignon with aromas of ripe black fruit. The Merlot and Syrah in the blend bring great texture and weight. Notes of warm baking spices envelope the fruit adding depth and complexity. The voluminous fruit carries through in the mouth. Powdery tannins give structure to the wine while maintaining an elegant, balanced mouth feel. This wine shows great expression of the terroir of the Horse Heaven Hills.

Press Notes

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