



*Reserve*  
**CABERNET SAUVIGNON**  
Horse Heaven Hills 2015



**TASTING NOTES**

This very special block of vines have slowly begun to mature, and the resulting wine is evidence of that. Intoxicating aromas of black currant and blueberry, savory dried herbs and sweet roasted caramel combine with hints of tea tree and eucalyptus. On the palate, the wine is mouth coating with rich, dense powdery tannins. A background of dark roasted espresso brings warmth the wine.

This wine is balanced and elegant with a powerful grace that will ensure its aging potential for many years.

**WINEMAKING**

The fruit was harvested on October 9th, 2015. 2015 was the fourth harvest for this block and yielded 3.25 tons of fruit. These grapes were double sorted, first in the vineyard with the selective harvest on our Pellenc harvesters, then again at the winery on our sorting table. The fruit was not crushed in order to preserve as much whole-berry as possible. We fermented the wine in our oak upright tank with twice daily punch downs. After fermentation, the wine was racked to four new French oak and four older French oak barrels for malolactic fermentation. The wine was aged in those eight barrels for 18 months before being blended together.

**TECHNICAL NOTES**

Varietal ..... 100% Cabernet Sauvignon  
Vineyard.....Block 93, Cavalie Vineyard  
AVA ..... Horse Heaven Hills  
Alcohol..... 14.5%  
T.A. .... 0.52g/100ml  
pH .....3.85

