



2014 WINES OF SUBSTANCE CABERNET SAUVIGNON

Depth and layer upon layer, black cassis, dark cherry, tobacco leaf and morels. Then, pushes on to a full palate, that is savory, mineral driven and earthbound. Smooth, long, compelling... in a word: harmonious.

BLEND

100% Cabernet Sauvignon

APPELLATION

Columbia Valley

PRODUCTION

100% Whole Berry

Yeast: Native

42 Days on Skin

50% New French Oak

12 Months Barrel-Aged on Lees

WINE ANALYSIS

0.54g/100mL Total Acidity

3.95 pH

13.5% Alcohol

UPC

184745003004

CURRENT & PAST SCORES

92 points, Robert Parker's Wine Advocate

"Tasted out of the barrel, the 2014 Cabernet Sauvignon should be just as good as the 2013. Seeing all native yeast, 42 days on skins, 12 months in French oak and bottled unfiltered and unfiltered, it offers classic plum and blackberry fruit intermixed with ample licorice, toasted bread and violet aromas and flavors. Concentrated, balanced and the real deal, buy it by the case and drink it over the coming 4-5 years."

VINEYARDS

Goose Ridge: With a first harvest in 1999, Goose Ridge's 2,200 acre vineyard receives less than 8 inches of rainfall annually. It is a gently sloped, south-facing site adjacent to Red Mountain. Long, warm summer days and cool nights produce grapes noted for their ripe, rich character. South to North row orientation for maximum solar exposure, drip irrigation, managed crop loads, and canopy adjustments consistently yield fruit of exceptional character and complexity.

Frenchman Hills: Frenchman Hills was planted in 1998 and is about a 30-minute drive north of the Wahluke Slope, which is one of the warmest areas in the Columbia Valley. However, Frenchman Hills Vineyard is a cooler site, partly because of its higher elevation at 1650 feet. It also does not easily frost, and the limestone and broken basalt soils at the top of the vineyard were not affected by the Missoula Flood that ravaged much of Eastern Washington some 12,000 years ago. Because of the slightly cooler aspect, grapes hang longer without accumulating excessive sugar (and thus, higher alcohols) while still managing to retain beautiful acidity.

VINTAGE

2014 had an early spring and a wonderful, long summer with cool nights to help maintain great acidity in the grapes. Going into the fall, temperatures cooled down quite a bit throughout the state, and we were able to hang the fruit for a longer period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining acidity.

