

# COLUMBIA

WINERY™

## TASTING NOTES

Our 2016 Cabernet Sauvignon is bold and full-bodied with layers of rich fruit character and subtle tannins. Ripe, dark fruit notes of blackberry and black currant combine with notes of toasty oak, vanilla and cocoa. Pair Columbia Winery Cabernet Sauvignon alongside a hearty beef stew or savory pot roast and seasoned vegetables.

## VINTAGE NOTES

For our 2016 Cabernet Sauvignon, we selected grapes from specific growing regions throughout the Columbia Valley to achieve complex layers of flavor in the wine. Over 70% of this Cabernet Sauvignon was sourced from premier vineyards within Horse Heaven Hills and Wahluke Slope. These regions are known for being warmer than other areas of the Columbia Valley. The resulting wines offer soft tannins balanced with bold, ripe flavors.

## COLUMBIA VALLEY AVA

As Washington's largest appellation, the Columbia Valley comprises nearly all of the state's total vinifera grape plantings. Its volcanic, well-drained, sandy loam soils stress the vines to yield focused flavors in our grapes. In most parts of the Columbia Valley, there is an average of 16 hours of sunlight and only eight inches of rainfall. This combination lends itself to the creation of unique wines with intense color, flavor and structure.

## WINEMAKING

After harvest, the grapes for our Cabernet Sauvignon were destemmed and cold soaked for one day to capture intense color. Fermentation occurred in stainless steel tanks for up to 11 days at a maximum temperature of 88°F. Throughout fermentation, we performed pump overs and rack and returns for optimal extraction of color and flavor. This wine saw both French and American oak to create well-integrated flavors and a rich mouthfeel.



## FINISHED WINE

**APPELLATION:** Columbia Valley  
**VARIETAL CONTENT:** 85% Cabernet Sauvignon, 5% Merlot, 4% Syrah, 4% Malbec, 2% PV  
**ALCOHOL LEVEL:** 13.8%  
**PH:** 3.80  
**RESIDUAL SUGAR:** 0.52 g/100mL  
**TITRATABLE ACIDITY:** 0.60 g/100mL