

Collusion

Cabernet Sauvignon V. 2019 - COLUMBIA VALLEY

JOSH PHELPS — WINEMAKER

VINTAGE NOTES

A warm winter ended when snow arrived at our eastern Washington vineyards in February, where it remained well into March. Pruning, bud break and bloom were delayed, but warm, mild weather in May and June finally allowed for good canopy growth, bloom and fruit set. Moderate summer temperatures prevailed, and we reached phenolic maturity earlier than expected. We were able to harvest our vineyard blocks prior to the onset of frosts in late October.

WINEMAKING

Upon arrival at the winery, the fruit was gently destemmed and sorted, then conveyed to stainless steel tanks for fermentation with select yeast strains. Following a maceration period of 15 days, the new wine was drained off into French oak barrels, 30% of which were new. We bottled the 2019 Collusion Cabernet Sauvignon after 20 months of barrel aging.

TASTING NOTES

Opaque ruby in color, aromas of juicy blue fruits, red currants, violets and leafy tobacco emerge from the 2019 Collusion Cabernet Sauvignon. On the palate, the wine is rich and dynamic, with a solid core of red berry fruit and a structure dictated by ripe tannins. The finish is long and nuanced, and while the wine is perfectly enjoyable now, it will continue to age gracefully for at least 8 – 10 years.

GW Co.

Founded by winemaker Josh Phelps, Grounded Wine Co. is an American wine story. It's a grassroots brand that strips back the layers to focus on what's in the bottle.

COMPOSITION

76% Cabernet Sauvignon, 11% Malbec, 10% Syrah, 2% Petit Verdot, 1% Cabernet Franc

BOTTLED WINE ANALYSES

Alcohol By Volume 14.1%

