

# STÖND

2016

Columbia Valley

Cabernet Sauvignon

Stond is a beautiful reflection of the Columbia Valley, created to be enjoyed during crisp evenings by the fire or paired with a juicy steak. Stond takes its name from the unique soil profile in the valley. Annually, this appellation receives only 6-8 inches of rainfall leaving it with little to no humidity. These conditions foster sandy, rocky soil, which lay above the gravel. Soils like these allow the Stond roots to burrow deep beneath the surface in search of water and nutrients, which ultimately lead to wines with layers of complexity. Enjoy this rich, succulent Cabernet Sauvignon with friends and family.

## Vintage:

2016 was known to be one of the longest harvests in Washington. The extended season allowed grapes to ripen slowly with early reports indicating a good vintage. The constant hot, dry days amid April and May extended throughout mid-summer allowing for early bud break and some of the most blooming Washington vines growers had ever seen. However, the cooler days just before harvest led to extended ripening and helped preserve freshness and elegance in the finished wine. The head wave and slow cool down provided a perfectly well-balanced wine.

## Winemaking:

The grapes were picked during the cool early morning hours and delivered to the winery where they were sorted, de-stemmed and cold soaked for several days prior to fermentation. The next step was extended maceration with twice daily pump overs, a technique that creates more supple wines with minimal bitter tannins. Finally, the wine was racked into French oak barrels (35% new) for ML fermentation and 15 months of aging.

## Winery Notes:

Intense black fruit aromas are bolstered by hints of cedar and balsam fir. The palate is lively with concentrated black fruit flavors and notes of bay laurel. Structurally, the wine has a weighty entry, an unctuous mouthfeel and graceful tannins.

## Food Pairing:

Enjoy this full-bodied wine with hearty dishes such as grilled rib-eye, braised short ribs or Kobe beef sliders.

## Technical Information

- **Appellation:** Columbia Valley, Washington State
- **Varietal Composition:** 90% Cabernet Sauvignon, 10% Merlot
- **Total Acid:** .57g/100ml
- **pH:** 3.91
- **Alcohol:** 14.5%

