

MORAL COMPASS



2016 CABERNET SAUVIGNON COLUMBIA VALLEY, WA

Simply stated, the moral compass is the thing inside of us that tells us which direction we should go when we have to make decisions. We were guided to Columbia Valley to source our grapes where warm days are followed by cool nights, which makes for a long growing season. Moral Compass wines are fruit-forward and balanced.

WINEMAKING

After gently de-stemming the grapes, the must was fermented on the skins for up to two weeks at ~80°F because warm temperature fermentation aids in extracting color and desirable tannins. The next step, pressing, was handled very gently to avoid the overly drying tannins found in the seeds. After pressing, the wine was racked into oak barrels to age for several months prior to bottling.

TASTING NOTES

Our Cabernet Sauvignon displays aromas of black cherry, oak and anise lead to a rich palate marked with deep, black fruit flavors with notes of dark chocolate and spice.

TECHNICAL NOTES

VARIETAL COMPOSITION: 90% Cabernet Sauvignon, 10% Merlot

REGION: Columbia Valley **PH:** 3.92

ALCOHOL: 14.5% By Vol. **TOTAL ACIDITY:** 0.57g/100mL

UPC: 8-51718-99350-0