

2007 Cabernet Sauvignon Columbia Valley

Tasting Notes

A deep, concentrated wine with fresh blackberry, dark cherry and red currant. Expressive and balanced, with dark fruit flavors persisting across a long, generous finish.

Mike Januik, Winemaker

Vintage

Due to an unusual spring heat wave just before bloom, berries were smaller-than-average in 2007, adding concentration and flavor to the grapes. Good set after bloom, ideal summer conditions, followed by the Columbia Valley's typical fall weather pattern of warm days and cool nights, ripened grapes slowly and evenly. The resulting wines have excellent natural acidity and deep, intense flavor.

Vineyard

The Columbia Valley is a diverse growing region that provides a wide range of fruit expression allowing our winemaker to craft rich, multi-layered wines by blending grapes from unique vineyards throughout the region. Vineyard sources that give this wine its richness and complexity include the winery's estate vineyard Stillwater Creek and such other well-known sites as Alder Ridge in the Horse Heaven Hills and Klipsun Vineyard on Red Mountain.

Winemaking

- A combination of punch downs and pumpovers were used to extract color and flavor during the early stages of fermentation
- Fermentation was finished in barrels to integrate the fruit and oak
- Regular gravity-racking helped soften and clarify the wine
- A small amount of Cabernet Franc and Petit Verdot was added to the final blend to enhance the wine's finish and length
- Aged in both new and one-year-old barrels, predominately French oak for 18 months

Blend

90% Cabernet Sauvignon, 8% Merlot, 1% Cabernet Franc; 1% Petit Verdot

Case Production 3,964 cases Alcohol 14.4% pH 3.66

Total acidity 0.55 grams/100 mL