

2011 CABERNET SAUVIGNON

WASHINGTON STATE VINEYARDS: BACCHUS 23%, CHAMPOUX 4%, GAMACHE 5%, HIGHTOWER 6%, LOESS 4%, PEPPER BRIDGE 4%, SEVEN HILLS 20%, WALLULA 20%, WEINBAU 6% & WINDROW 8%

TASTING NOTES:

Dark and Euro
Dank and Deep
Sip this bad boy
Its one to keep......

92% Cabernet Sauvignon2% Merlot3% Petit Verdot3% Cab Franc

THE STORY:

2011 was a more fun warm year than 2010. We had wonderful harvest conditions with ripe interesting deep flavors. This is our first wine showing Windrow Vineyard, the oldest of the original Seven Hills blocks in the Walla Walla Valley. The wine is very high on the palate, more of a reserve quality than usual.

We make the wine in a really old-fashioned manner. Hand-picked grapes, simple crush, cold-soak for 3 days, ferment for another 18 at cool temperatures, hand-punch 3 times a day, hand-press on a wooden basket press, gravity feed to cellar (cool and open to the ground), three years aging including the final year blended in a 2000 gallon French Oak tank. Bottled in-house, waxed and labeled by hand. We love watching people taste this.

Rob Newsom

1200 cases produced

Alcohol 13.8% Vintner

Retail Price: \$75 btl / \$900 case