

2016 J&S Vineyards Cabernet Sauvignon



pH: 3.68

Titrateable Acidity: 6.7 g/L

Alcohol: 14.5%

Harvest Parameters: September 20, 2016 at 24 Brix, 3.62 pH, and 4.1 g/L of titrateable acidity.

Blend: 95% Cabernet Sauvignon, J&S Vineyards, block 3. 5% Petit Verdot, Frazier Bluff. 33% new oak. Clones 191 and 4 Cabernet Sauvignon.

Cases produced: 98

Release Date: November 1st, 2018

Winemaker's Notes: Dark garnet in color, this wine opens with strong aromas of black cherry, black currant, and plum fruits as well as sweet tobacco and violets. On the palate, cherry, plum, and cranberry flavors merge with leather and pencil shavings, which transitions from firm tannins to bright acidity. The long finish evolves into vanilla, almond, and dark chocolate from 33% new oak aging. 3.68 pH, and 6.7 g/L of titrateable acidity. Drink 2019 through 2035.

Winemaking: At harvest, the grapes were ready to be picked on September 20th at a bit lower sugar than most Walla Walla Cabs, 24 Brix. The grapes were destemmed with the use of enzymes for settling and juice extraction and an ascorbic acid and SO₂ blend to control oxygen contact. The wine was fermented with D254 yeast in an open top fermenter at a warm temperature for a red, 90 degrees. The wine was coinnoculated for ML and fermented to dryness and pressed off the skins to tank. A day later, the wine was moved to barrels to complete ML. Total time: 9 days in fermentation. After secondary fermentation was complete, SO₂ was added. The wine was racked off the lees after nine months and was racked only three times. The wine was crossflow filtered before bottling and went to bottle on August 28th, 2018. 33% new oak.

Awards: Double Gold - 2019 Wine Press NW Platinum Awards
Gold - 2019 San Francisco Chronicle Wine Competition
Gold - 2019 Seattle Wine Awards
Silver - 2019 Cascadia International Wine Competition
Silver - 2019 Walla Walla Valley Wine Competition
90 pts - Washington Wine Blog
90 pts - James Suckling
87 pts - Jeb Dunnuck
Bronze - Savor NW Wine Awards
Bronze - WA State Wine Competition