

# 2014 Frontiére Cabernet Sauvignon

Waliser Vineyard • Walla Walla Valley

### **Vintage**

2014 was the hottest on record in Washington to date. Spring was warm, resulting in an even bud break, one to two weeks earlier than normal. This was followed by a nice even fruit set in the vineyard. As we progressed into summer, things heated up and stayed there, stretching well into September. It seemed like summer would never end. Then we received a nice break from the heat, as well as some much needed precipitation. As we transitioned into fall, temperatures returned to normal and harvest was nicely extended. The wines of 2014 are rich, structured wines with deep flavors and concentration.

### **Vineyards**

This is one of the older vineyards to have been planted in the "Rocks" region by Tom Waliser. The original planting of Cabernet Sauvignon goes back to 1997 with Merlot and Cabernet Franc planted later. While soils throughout much of the appellation are derived from Missoula Flood sediments that are rich in granite-derived silica, sodium, and potassium, Waliser Vineyard sediments are derived from Blue Mountains basalt-loaded with iron, magnesium and calcium. The vineyard is sustainably farmed, Salmon-Safe and VINEA certified.

#### Harvest

October 10 • 24.8° Brix • 3.68 pH • 6.5 g/L TA

### Winemaking

All the fruit was gently destemmed and sorted into open top fermenters with approximately 20% whole berries. A three-day cold maceration under controlled temperatures occurred, after which the individual lots were inoculated with various Bordeaux yeast selections. Fermentations were punched down twice daily, with tempe and allowed to settle in tank before going to barrel. The wine was aged in 228-liter French oak barrels for 18 months; 50% of these barrels were new. Racking occurred twice before bottling in March 2016. The 2014 is 100% Cabernet Sauvignon. This wine is drinkable upon release, but will gracefully age for the next 10–15 years.

## Wine Analysis

14.5 % alcohol • 3.72 pH • 6.2 g/L TA

## **Tasting Notes**

Our inaugural Cabernet Sauvignon shows alluring aromatics of black cherry, currant, tobacco and cassis. A gorgeous mouthfeel, with dense layers of black raspberries, Asian spices, raspberry ganache, fig and velvety tannins lead to a long, pure and refined finish. This wine pairs well with beef, lamb, wild game, roasted duck and firm savory cheeses.

Release Date: March 15, 2017

Cases Produced: 100