



EX ANIMO

Cabernet Sauvignon | Yakima Valley | 2017



Winemaking Notes

The Sauer family has worked this land for four generations; their connection to the land is deeply ingrained, and as they look toward a fifth generation of family farmers, they naturally have the commitment to the long view that exceptional vineyards require time. They were pioneers, planting Cabernet Sauvignon in 1973, and have consistently pushed the Washington wine industry forward, introducing new varieties over the decades, experimenting with new viticultural techniques and painstakingly discovering the optimal methods for their fantastic vineyard. The fruit for the 2017 Manu Propria comes from a block planted in 1991. This block has an elevation of 1260 feet and an 18-degree slope to the WSW. The soil is 16"-20" of gravel mixed with calcareous clay over volcanic pumice. The weather in 2017 was moderate, without much of the extreme heat seen in previous years. This allowed the fruit to ripen evenly and provided the opportunity for extended hang time. The wine was fermented in 1.5 open top fermenters for 9 days. Every effort is made to treat the wine as gently as possible. The must is never put through pumps and gentle punch downs occur twice per day. The wine is lightly pressed to barrel, where it finishes primary and malolactic fermentation and is aged for 21 months in 100% new French oak. The wine was racked twice prior to being bottled on June 26th, 2019.

Tasting Notes

Layers of black cherry and anise combine with hints of black pepper and thyme. The palate shows excellent richness and volume with flavors of sweet dark fruit, clove and a touch of spice and vanilla from new French oak. The wine finishes with great length, buoyed by balanced acidity and fine grained tannin.

BLEND

92% Cabernet Sauvignon
8% Merlot

BARREL

100% 22mm French Château
Ferré Thin Stave
21 months in barrel

PRODUCTION

85 Cases

APPELLATION

Yakima Valley

VINEYARD

Red Willow

MATURITY WINDOW

2021-2032

MANU PROPRIA is from the Latin meaning, "By my own hand," and has been used since the middle ages to denote something too important to be entrusted to another. Our logo is based on a medieval woodcut representing a stylized "MP" for Manu Propria, which was used to seal official documents. To the right are the letters "vnm", an abbreviation of vinum, Latin for wine. Thus, our label reads "Wine by my own hand". Our winery is an intentionally small family organization, ensuring that every bottle receives our full personal attention.

MANU PROPRIA

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