



2000 Cabernet Sauvignon

Columbia Valley, Washington

THE WINE

The key to making great Cabernet Sauvignon is to ensure the crop load is balanced so that the grapes ripen evenly and develop concentrated flavors. The rich flavors in this wine come not only from the Cabernet Sauvignon itself, but also from the addition of other red varietals: 15% Merlot for elegance, 2% Sangiovese and 2% Lemberger for character. The resulting wine has cherry, cranberry and vanilla aromas and flavors integrated with toasty oak. A slight bell pepper note in the background adds complexity. The texture is soft and velvety, with nice oak, vanilla and clove notes in the balanced tannic finish.

THE VINTAGE AND VINEYARDS

The 2000 vintage proceeded evenly and gave us few surprises. A mild spring with a couple of frost incidents transitioned nicely into a normal summer. September was cooler than average, with a bit of rain. The lack of wild temperature swings allowed the grapes to mature evenly until the cool weather arrived to slow everything down. What we'd thought would be a quick harvest stretched out a bit longer than normal, and the moderate crop loads allowed everything to ripen with optimal phenolic maturity, very good color and tannin development. The finished wine comes primarily from the Wahluke Slope (43%), with additional fruit from the Yakima Valley (31%), Alderdale and Walla Walla. We started picking the Wahluke Slope Merlot vineyards on September 21 and finished with the upper Yakima Valley Cabernet Sauvignon on October 22.

THE WINEMAKING

Our Genesis wines get their complexity and character from the vineyards. We select the designated lots individually at harvest, then keep them separate throughout vinification and aging so we can determine which of their specific characteristics we want to emphasize in the final blend. We also use a combination of yeasts for primary fermentation, including D254, Pasteur Red and BM45. After aging in new and seasoned French and American oak barrels for 13 months we put the final blend together and let the wine rest ten months in tank and bottle before release.

THE NUMBERS

Varietal Percentages: 81% Cabernet Sauvignon, 15% Merlot, 2% Sangiovese, 2% Lemberger

Brix at Harvest: 25.5

Total Acidity: 0.61 grams per 100ml

pH: 3.69

Alcohol: 14.4%

Release Date: March 2003



GENESIS

by Hogue