



# 2001 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: 9% Cabernet Franc for mouthfeel, 7% Merlot for added structure and complexity, 2% Syrah for richness and 1% Lemberger for fruit and spice. 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 and fine tannin finish.

## THE VINTAGE AND VINEYARDS

The 2001 vintage temperatures were below average during spring and early summer. June was very cool, with an average temperature of 80°F. In August, the thermometer really spiked with an average temperature of 90°F. A summer drought provided an extra challenge for the grape farmers managing scarce water. Ultimately, it turned out to be a rewarding vintage in both the vineyard and winery. Moderate crop loads ensured very good color and tannin development. The finished wine comes primarily from Alderdale (44%) and Wahluke Slope (38%); both are warmer sites within Columbia Valley and the vineyards (such as Andrews and Desert Wind) are long-time contributors to the Genesis program. Additional fruit came from the Yakima Valley and Tri-Cities. The Merlot was picked on September 12. Harvest of the later ripening Cabernet Sauvignon began on September 23 and finished on October 19.

## THE WINEMAKING

Our Genesis wines get their complexity and character from the vineyards. The vineyards that contribute to the Genesis wines have been designated before the grape buds emerge in the spring. These are vineyards that are in the best sites and have historically produced the best fruit. The vineyards are managed closely during the growing season. The individual wine lots were harvested and kept separate during vinification. The lots were monitored for temperature, tannin and flavor extraction daily during the fermentation process and pressed off at optimal extraction. After pressing-off, the wines underwent malolactic fermentation. In the months after harvest we evaluate and reevaluate the individual wine lots for their individual characteristics and appropriateness for the Genesis blend. Once that is accomplished, the Genesis lots are blended to balance the wines, and then the wine is barreled down. The wines aged in new and seasoned French and American oak barrels for 12 months.

## THE NUMBERS

Varietal Percentages: 81% Cabernet Sauvignon, 9% Cabernet Franc, 7% Merlot, 2% Syrah, 1% Lemberger.

Brix at Harvest: 25.3°

Total Acidity: 0.63 grams per 100ml

pH: 3.69

Alcohol: 13.8%

Release Date: May 2004



**GENESIS**

by Hogue