



2002

G|E|N|E|S|I|S

by Hogue Cellars

Cabernet Sauvignon



THE NUMBERS

- › **Appellation:** Columbia Valley
- › **Varietal Percentage:** 86% Cabernet Sauvignon, 9% Syrah, 5% Merlot
- › **Harvest Brix:** 26.8°
- › **TA:** 0.61g/100 ml
- › **pH:** 3.63
- › **Alcohol:** 14.5%
- › **Case Production:** 9,911

Columbia Valley, Washington

THE WINE

While Washington State is looked at primarily as a Merlot region it has a strong history of producing excellent Cabernet Sauvignon. This is more true today than at any other time, with the majority of newer Cabernet plantings being in the warmer Horse Heaven Hills and Wahluke Slope growing regions. These areas have warm days and excellent drainage, allowing the grapes to ripen properly. The result is very intense wines with deep color and complexity. Our Genesis Cabernet Sauvignon is a great example of the new Washington Cabernets. It has a very warm raspberry and cherry fruit core with highlights of black olive, nutmeg, tobacco, vanilla, and coffee bean. Being well structured but definitely not tannic, this is a wine to be enjoyed with food and friends. It is a well-rounded Cabernet Sauvignon with good acidity and great length. Enjoy with lasagna or other hearty pasta and meat dishes.

VINTAGE AND VINEYARDS

A normal year in terms of heat accumulation 2002 was characterized by unseasonably hot weather in July followed by a normal August and an exceptionally dry and temperate fall. The dry, breezy fall weather led to optimal ripening, with plenty of hang time for the development of flavors. Our Genesis Cabernet Sauvignon was fairly well split between the two warmer Columbia Valley growing regions, with 47% of the fruit coming from the Horse Heaven Hills and 43% from the Wahluke Slope while only 8% came from the Yakima Valley and 2% from the lower Columbia Valley.

WINEMAKING NOTES

The fruit was harvested between September 13th and October 24th at an average 26.1°Brix. The base wines fermented primarily with Pasteur Red yeast for an average of five days at an average peak temperature of 92°F. After pressing the new wines were allowed to reach dryness and then were inoculated for malolactic fermentation. Once dry the wines were aged in a mix of new, one-year and two-year-old French and American oak barrels for sixteen months. This wine was bottled in August of 2004.