

2002 Cabernet Sauvignon

Columbia Valley

THE WINE

For this Cabernet Sauvignon, we have selected fruit from a number of vineyards throughout the Columbia Valley; each site has a distinct microclimate. Alderdale and Wahluke Slope are warmer and produce rich dense fruit with higher tannins for structure, while the cooler Yakima Valley Cabernet contributes bright berry fruit flavors and supple tannins. Merlot was added (18%) to the blend for a bit of softness and Lemberger (5%) for a touch of cassis and pepper. Our 2002 Cabernet Sauvignon has aromas of cedar wood and caramel with subtle notes of violets and lavender. Ripe black cherries are on the palate, with hints of herbs de Provence, cocoa, tobacco, and oak framed by moderate tannins.

THE 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. Picking began in the upper Yakima Valley on September 24 and ended on October 24. The majority of the fruit came from the Yakima Valley, the Zephyr Ridge Vineyard in Alderdale and Pheasant Vineyard in Wahluke Slope.

THE WINEMAKING

The wine fermented in stainless steel tanks with a peak temperature of 89.9°F and the fermentation lasted an average of 7 days. We pressed the lots at an average Brix of 2.6. The lots were inoculated for malolactic fermentation during the primary yeast fermentation. Aging on oak for up to 12 months allowed the wine to develop and mature while retaining the vibrant Washington fruit aromas and flavors.

THE NUMBERS

Appellation: Columbia Valley, Washington

Varietal Percentages: 76% Cabernet Sauvignon, 18% Merlot, 5% Lemberger, 1% Syrah

Brix at Harvest: 25.7°B

Total Acidity: 0.56 g/100 ml

pH: 3.75

Alcohol: 13.9% by volume

Release Date: September 2003

