

2002 Cabernet Sauvignon

Columbia Valley, Washington

THE WINE

The Hogue 2002 Reserve Cabernet Sauvignon is made from grapes grown in the warm Horse Heaven Hills (44%), Wahluke Slope (39%), and Red Mountain (17%) growing regions. It gives aromas of very ripe, fresh blackberries and black olive with vanilla, cinnamon, and nutmeg chiming in from the oak. In the mouth this wine does not disappoint. The blackberry intensifies and combines with black cherries and more creamy vanilla. It is firm on the palate with cocoa powder, cinnamon, and a hint of bourbon to round it out.

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. We combined Andrews Vineyard Cabernet Sauvignon from the Horse Heaven Hills with very ripe Cabernet Sauvignon from the Fries Vineyard in the Wahluke Slope to form a rich and well-structured core. A bit of soft Cabernet Sauvignon from Red Mountain and Fries Vineyard Syrah round out the wine compositionally. These sites have been designated "Reserve" vineyards for their consistent production of excellent fruit, and for the growers' commitment to quality.

WINEMAKING NOTES

After crushing, the juice fermented on the skins with a combination of Pasteur Red, D254, and D80 yeasts for an average of six days at no more than 92 degrees. Malolactic fermentation took place in French oak barrels while the wine aged for 26 months. The wine was then racked out of barrels and bottled unfinned and unfiltered.

WINE DATA

Appellation: Columbia Valley

Varietal Percentage: 86% Cabernet Sauvignon and 14% Syrah

Harvest Brix: 26.6°

TA: 0.60/100 ml

pH: 3.66

Alcohol: 14.5%

Release Date: February 2005

HOGUE
RESERVE