



RIDGE CREST

CABERNET SAUVIGNON

COLUMBIA VALLEY

2014



TASTING NOTES

Our 2014 Ridge Crest Cabernet Sauvignon has colors indicative of great extraction with a dense garnet hue and edges of scarlet and crimson. The nose is once again dense, showing dark red and blue fruits of cherry and black berry combined with earthy tones and complex, integrated oak notes of crème brûlée and black spices. The palate is full and weighty with gritty, dusty tannins and balanced natural acidity. The finish contains tangy blackberry fruit that doesn't rest until the next sip.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD
VARIETAL – 96% Cabernet Sauvignon and 4% Merlot

WINE MAKING NOTES

Harvest Date: September 18, 2014

Brix: 23.5

Yeast: *Saccharomyces cerevisia* strain FX10 from Laffort Company of France.

Fermentation: Yeast inoculation occurred after 24 hours of cold-soaking on the skins, the primary fermentation lasted for 10 days then the wine was drained and the skins pressed to a combination of new and neutral French and American oak barrels for malolactic fermentation which lasted for 16 days. Racking occurred 2 weeks after the completion of malolactic fermentation and then every 6 months. The wines were matured in oak for 18 months and topped with the best wine in the house every month.

Titrateable Acidity: 0.58 grams/100ml

pH: 3.71

Alcohol: 13.5% by volume