



RIDGE CREST

CABERNET SAUVIGNON

COLUMBIA VALLEY

2015



TASTING NOTES

The color is of black cherry preserves. The nose contains opulent aromas of alpine strawberries with profound blackberry bramble undertones. Vanilla and a touch of ash are concealed within the violet aromas. The palate is soft with chalky tannins and compounded dark fruit flavors that release a jammy fruit sensation just in time for the next sip.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

VARIETAL PERCENTS – 84% Cabernet Sauvignon, 8% Petit Verdot, 6% Cabernet Franc, 2% Malbec

WINE MAKING NOTES

Harvest Date: September 21, 2015

Brix: 23.8

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 12 months and topped with the best wine in the house every month.

Titrateable Acidity: 0.56 grams/100ml

pH: 3.85

Alcohol: 13.5% by volume