



RIDGE CREST

CABERNET SAUVIGNON

COLUMBIA VALLEY

2016



TASTING NOTES

This wine has a dark Bing cherry color. The first aroma is vanilla, and caramel followed by fruit notes of raspberry jam and dark cherry. The palate is smooth and balanced with bright acidity and soft, chewy tannins. The finish is drawn out with a candied fruit flavor resting atop the resilient tannin profile.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

WINE MAKING NOTES

Harvest Date: October 2016

Brix: 24.5

Yeast: Zymaflore F15, isolated from one of the best terroirs in Bordeaux.

Fermentation: Yeast inoculation occurred after 24 hours of cold-soaking on the skins, the primary fermentation lasted for 6 to 15 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 3 weeks. Racking occurred 2 weeks after the completion of malolactic fermentation and once again after 12 months. The wines were matured in oak barrels and topped with the best wine in the house every month.

Titrateable Acidity: 0.56 grams/100ml

pH: 3.75

Alcohol: 13.8% by volume