



CABERNET SAUVIGNON

Reserve

2021 Estate Grown ~ Kamiak Vineyard ~ Columbia Valley AVA \$35.00 SRP

Vintage

Bud break occurred the first week of April which was slightly ahead of historical averages. The weather was unsettled through bloom which was the end of May. Despite the unsettled weather during bloom, we were satisfied with fruit set and canopy development...for the most part we were off to a fairly normal growing season. That changed the third week of June as a record heat wave blanketed the region. The highest temperature we recorded in the vineyard was 118° F. There seemed to be no end to the heat wave as it reached into August with above average temperatures. Viticultural practices to maximize light penetration to the clusters had to be adjusted to minimize damage from the extreme temperatures. Many of the viticultural practices that we would consider normal and timely were not normal or timely. Careful attention to soil moisture status was also critical in minimizing damage during the extreme heat. We began harvest the first week of September and were blessed with exceptional ripening weather through October. It's been 40 years since our first vines were planted on the Estate and 2021 has been the hottest on record. The impacts of record temperatures on the fruit were smaller berries and smaller clusters which resulted in highly concentrated wines with exceptional quality. We finished a relatively smooth harvest the second week of October. ~Marc Nelson, Vineyard Mgr.

Winemaking

•**Composition:**

75% Cabernet Sauvignon, 12.5% Cab Franc, 12.5% Malbec

•**Brix at Harvest: Ave 24.5**

•**Harvest: Oct 21, 2021**

•**pH:** 3.89 g/L

•**TA:** 5.5 g/L

•**ABV:** 14.5%

•**Production:** 60 Cases

•**Bottled:** July 6, 2023

Winemaking Notes: The fruit was harvested from our old vines block of our estate vineyard. This vineyard block produces small berries with intense fruit flavor and a solid tannin component. The fruit was crushed to our small lot winemaking program which included 6 x 60-gallon French oak barrels turned upright with head removed. Gentle, manual punch downs occurred twice daily until dryness. The wine was pressed to a small tank for 24 hours to separate the solids extracted from pressing and the clean wine was racked gently to 20% new and 80% semi-neutral French and American oak barrels. Topping occurred monthly and gravity racking was performed once in August 2022. The explosive fruit finish of our estate grown Malbec bound with the tannins of this Cabernet Sauvignon enabled a quick softening of the wine. Cabernet Franc enhances the aroma and vibrancy of the wine.

Tasting Notes (1 week post bottling): The aroma has an expressive complexity of elderberry, vanilla, and sweet spice notes of clove and burnt sandalwood. Vibrant acidity supports the darker fruit flavor. Integrated, smooth tannins add texture and lead to a brambly fruit finish with toasted oak and spice. Drink 6 months from bottling date and cellar up to 10 years.