cedar + salmon

CABERNET SAUVIGNON

HORSE HEAVEN HILLS / 2015

TASTING NOTES

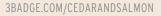
Sourced from the hilly terrain of Washington, our Horse Heaven Hills Cabernet Sauvignon is dark ruby in color and spice driven in aroma with notes of cinnamon, nutmeg and vanilla. A soft entry onto the palate leads to rich black cherry, black currant and dark chocolate flavors.

WINEMAKER NOTES

A vintage that saw record heat temperatures, 2015 proved to be an above average warm growing season in Washington. Although bud break and harvest were earlier than expected, the result was deep, rich and fleshy wines with ample structure. After the grapes were harvested, sorted and fermented, the wine was then aged in a mixture of 20% new French, 20% new American and 60% neutral oak for 18 months. A small amount of Syrah, Merlot and Petit Verdot were then blended in to further the complexity, add spice and round out the blend.

FOOD PAIRINGS

This rich Cabernet Sauvignon has the backbone to stand up to a well-seasoned beef roast, a hearty lasagna with Bolognese sauce, or lamb burgers with blue cheese crumbles.





V A R I E T A L 87% Cabernet Sauvignon, 9% Syrah, 2% Merlot, 2% Petit Verdot

A P P E L L A T I O N 99% Horse Heaven Hills, 1% Columbia Valley

	4.01	
	4.4 g/L	
	.1 g/L	
	ALC	
	14.2%	
	S R P	
	\$24.99	
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