



VARIETAL

87% Cabernet Sauvignon,
9% Syrah, 2% Merlot,
2% Petit Verdot

APPELLATION

99% Horse Heaven Hills,
1% Columbia Valley

PH

4.01

TA

4.4 g/L

RS

.1 g/L

ALC

14.2%

SRP

\$24.99

UPC

8 56442 00563 5

cedar + salmon

CABERNET SAUVIGNON
HORSE HEAVEN HILLS / 2015

92

POINTS

A voluptuous nose of tilled soil and redwood further enhances the lush mouthfeel of creamy mocha, spiced black cherry and blueberry silk. Mocha-covered figs are a treat mid-palate, interweaving with the fruit. Texturally “dreamy.”

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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.

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