

cedar + salmon

CABERNET SAUVIGNON

HORSE HEAVEN HILLS / 2017

TASTING NOTES

Sourced from the rugged slopes of Washington, our Horse Heaven Hills Cabernet Sauvignon opens with aromas of black currant, fresh herbs and roasted black walnuts. On the palate, saturated flavors of ripe blackberry, dark plum and cassis are well-integrated with notes of wild sage and cinnamon. A silky mouth-feel, vibrant acidity and firm structure lead to a luxurious dry finish.

WINEMAKER NOTES

Cool winter and spring months led to a warm summer and temperate fall weather during the 2017 growing season. These conditions allowed for grapes to hang on the vines and to properly ripen. After the grapes were harvested, sorted and fermented, the wine was then aged in 15% new French and 15% new American oak for 18 months.

FOOD PAIRINGS

This full-bodied Cabernet Sauvignon is a perfect pairing with white cheddar mac and cheese, panseared Ahi tuna with an espresso rub, juicy lamb sliders, grilled ribeye steaks or a hearty stew.