



SKYFALL

VINEYARD



2012 CABERNET SAUVIGNON



VINTAGE BACKGROUND

2012 is one of the best Columbia Valley vintages in recent years with consistent temperatures, sunny days and little rain allowing for steady ripening. Drastic diurnal swings meant warm days concentrated color, tannins, and rich fruit flavors while cool nights captured the freshness of the fruit's natural acidity. Bud break occurred in early April and high temperatures, low humidity and cool nights throughout the growing season contributed to medium sized berries with concentrated colors and intense flavors.

WINEMAKING DETAILS

The grapes were picked at the peak of ripeness during the early morning to preserve maximum fruit expression. Once picked the fruit is de-stemmed, crushed and cold soaked for 24-48 hours until optimal color extraction is reached. The wines are put in oak barrels, for malolactic fermentation and then aged for up to 10 months. The blend is then assembled and allowed to co-mingle for 30 days prior to bottling.

TASTING NOTES

Inviting aromas of boysenberry, vanilla and dark chocolate swirl in the glass. Rich flavors of ripe black cherry coupled with hints of crème brulee sugar crust and butterscotch weave through the palate. Balanced acidity and polished tannins on the finish.

AVA/ Grape Source 42% Wahluke Slope, 27% Horse Heaven Hills, 26% Columbia Valley, 5% Yakima Valley

Varietal Composition 85% Cabernet Sauvignon, 10% Merlot, 5% Syrah

RS 3.1 g/L
TA .53 g/100 mL
Alc 13%
Oak 60% American Oak, 40% French Oak, aged for 8 months