



# 2020 K VINTNERS CABERNET SAUVIGNON JACK'S VINEYARD

## TASTING NOTES BY WINEMAKER CHARLES SMITH

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Vast, expansive, and delightful... it's an enigma, but pure and dense... black plum, black currant, dried herbs, and crushed rocks, wrapped around layers of stewed strawberry, nori seaweed, dark chocolate, potpourri, wet earth, and pipe tobacco... it is rocks to the core.

## VINTAGE NOTES

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The 2020 vintage might be the best vintage that we have ever had in Washington state history. We had an incredible growing season that was long and temperate, allowing the fruit to ripen evenly. The wines are focused, rich, complex and lively. The reds are restrained and elegant, yet powerful with incredible tension and balance. Our white and rosé wines are wonderfully rich on the palate but balanced with enough acid to make the wines complete. We are excited to see how these wines evolve!

## CURRENT SCORES

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**93 Points, *Eric Guido–Vinous***

“Distinctly savory, with notes of grilled herbs and wet stone giving way to musky black currant. This is soft textured, with ripe red and black fruits and juicy acidity, taking on an herbal tinge toward the close.”

**92 Points, *James Suckling***

“Notes of blackcurrants, dark chocolate, nutmeg, dried leaves and walnuts. Full-bodied with deep and intense fruit in the middle, coated with firm, chalky tannins. Its structured, with an attractive, sweeter dark-fruit finish. Drink or hold.”

## VINEYARD

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**Jack's Vineyard (100%)**

Planted in 1999, Jack's Vineyard is a stony, ancient riverbed located on the floor of the Walla Walla Valley. The vineyard features loam-cobbles over gravel over sand. Low vigor keeps flavors concentrated in the rocky soils of this part of the valley.

## WINEMAKING

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**Varietal Breakdown:** 100% Cabernet Sauvignon

**Appellation:** Walla Walla Valley

**Production:** 2.3 tons per acre, native yeast, 100% whole berry fermentation in French oak tanks, 47 days on skins | 22 months barrel aged on lees in 60% new French oak barriques | 374 cases

**Wine Analysis:** 5.5 g/L titratable acidity, 3.88 pH, 14.0% alcohol, no residual sugar

**UPC:** 184745101151

