



2020 K VINTNERS CABERNET SAUVIGNON STONERIDGE VINEYARD

TASTING NOTES BY WINEMAKER CHARLES SMITH

Generous and vibrant with a depth that is complex and intense. Black currant, black tea, pipe tobacco, and fresh herbs, it entices and evokes, return... get enveloped by blackberry, cold ash, forest floor, moss, potpourri, and notes of lemon grass... the core is dense, refined, and intoxicating, a gem, a bright star, breath taking.

VINTAGE NOTES

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

93 Points, *Eric Guido–Vinous*

“Plum sauce, black licorice, sweet spices and hints of clove ... This washes across the palate like pure silk, ushering in tart wild berry fruits offset by hints of sour orange, all guided by juicy acidity. The 2020 finishes with dramatic length and potency.”

93 Points, *James Suckling*

“I like the generosity to this cabernet with open aromas of chocolate, hazelnuts, blackcurrants, black cherries and spearmint. Vibrant and spicy, with powdery tannins and a tasty core of black fruit. Drink or hold.”

VINEYARD

Stoneridge Vineyard (100%)

Alluvial fan gravel bed, the site rests above the flood plain of the Columbia River. Under the topsoil is a layer of caliche and basalt 6-12” deep, creating a calcium and iron rich media that forces roots to struggle.

WINEMAKING

Varietal Breakdown: 100% Cabernet Sauvignon

Appellation: Royal Slope

Production: 2.4 tons per acre, native yeast, 100% whole berry fermentation in French oak tanks, 44 days on skins | 22 months barrel aged on lees in 50% new French oak barriques | 413 cases

Wine Analysis: 5.6 g/L titratable acidity, 3.87 pH, 14.0% alcohol, no residual sugar

UPC: 184745100123

