

# SUBSTANCE

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## 2017 SUBSTANCE VINEYARD COLLECTION JACK'S CABERNET SAUVIGNON

### TASTING NOTES BY WINEMAKER CHARLES SMITH

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Cool riverbed littered with stones that lay underneath the surface. Ash, compost, black preserves, round out this plush, textured wine. Black olive and cured meat show up in the mix..



### VINTAGE NOTES

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2017 was a fantastic year for making wine with a cool spring and a fair amount of rain. Washington had an ideal spring for healthy vines. The moderate temperatures during summer were perfect for small clusters and yet delayed veraison into the fall where we had a consistent ripening season that allowed us to hang the fruit for perfect tannin and flavor without losing acidity or acquiring too much alcohol. Overall it was a vintage to remember.

### CURRENT & PAST SCORES

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#### 93 Points, *Jeb Dunnuck*

“Green herbs, tobacco, spice box, and spring flowers notes all dominate the bouquet of the 2017 Cabernet Sauvignon Jack’s Vineyard. From a vineyard outside of Walla Walla, it’s medium to full-bodied, has ripe tannins, lots of old-school Cabernet character, and the balance to evolve for 10-15 years. It shows the more polished, elegant, classical style of the vintage nicely.”

#### 91 Points, *James Suckling*

“I like the toffee and spice. Hints of chocolate. Plums, too. Medium-bodied and flavorful. Hints of spices. Drink now.”

### WINEMAKING

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**Varietal Breakdown:** 100% Cabernet Sauvignon

**Appellation:** Walla Walla Valley

**Vineyard(s):** Jack’s Vineyard (100%)

**Production:** 1.9 tons per acre | Native yeast | 100% whole berry fermentation | 52 days on skins | 67% new French oak barriques | 22 months barrel-aged on lees

**Wine Analysis:** 5.4 g/L titratable acidity | 3.97 pH | 13.5% alcohol | No residual sugar

**UPC:** 184745003608



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