



2013 WINES OF SUBSTANCE CABERNET SAUVIGNON

This unfiltered, unfinned, 100% Cabernet Sauvignon is opaque, deep and rich with black plum, pencil lead, cassis, tar - on and on, layer upon layer. Very serious, very delicious, this great Cabernet will write a new chapter for Washington wine.

BLEND

100% Cabernet Sauvignon

APPELLATION

Columbia Valley

PRODUCTION

100% Whole Berry

Yeast: Native

36 Days on Skin.

50% New French Oak

12 Months Barrel-Aged on Lees

WINE ANALYSIS

0.55g/100mL Total Acidity

3.83 pH

14.5% Alcohol

UPC

184745003004

CURRENT & PAST SCORES

90 points, Robert Parker's Wine Advocate

"The 15,000-case production 2013 Cabernet Sauvignon is about as good a value in Cabernet as you're likely to find. Coming from sites spread throughout the Columbia Valley and aged in barrel, it offers terrific notes of currants, black raspberry, wild herbs, graphite and toast to go with a medium to full-bodied, ripe concentrated and balanced style on the palate. While it's hard to resist now, it's no simple fruit bomb and has the depth and class to evolve nicely for at least 4-5 years, and most likely longer."

VINEYARDS

Goose Ridge: With a first harvest in 1999, Goose Ridge's 2,200 acre vineyard receives less than 8 inches of rainfall annually. It is a gently sloped, south-facing site adjacent to Red Mountain. Long, warm summer days and cool nights produce grapes noted for their ripe, rich character. South to North row orientation for maximum solar exposure, drip irrigation, managed crop loads, and canopy adjustments consistently yield fruit of exceptional character and complexity.

Frenchman Hills: Frenchman Hills was planted in 1998 and is about a 30-minute drive north of the Wahluke Slope, which is one of the warmest areas in the Columbia Valley. However, Frenchman Hills Vineyard is a cooler site, partly because of its higher elevation at 1650 feet. It also does not easily frost, and the limestone and broken basalt soils at the top of the vineyard were not affected by the Missoula Flood that ravaged much of Eastern Washington some 12,000 years ago. Because of the slightly cooler aspect, grapes hang longer without accumulating excessive sugar (and thus, higher alcohols) while still managing to retain beautiful acidity.

VINTAGE

2013 was the warmest vintage since 2003, and cooled off just in time for harvest. The resulting wines were less likely to tip over into overripe flavors or high alcohol levels, and picking proceeded at a normal pace. The very warm vintage cooled down in mid-September allowing us to pick at the perfect moment in the first week of October. This gave us generous full flavored wine while still keeping focus.

