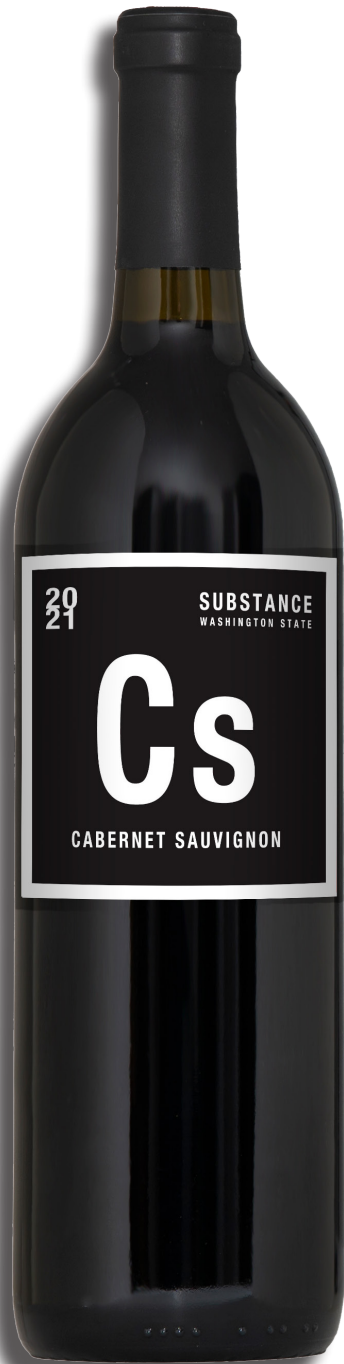


SUBSTANCE

2021 SUBSTANCE Cs CABERNET SAUVIGNON

TASTING NOTES BY WINEMAKER CHARLES SMITH

Cabernet Sauvignon elixir. Blackberry, currant, pencil lead, cedar. Layered and deep, resting in the glass, inviting you to sip and sip. Rich, complex, and just plain delicious – the best vintage to date.



VINTAGE NOTES

2021 was one of the warmest vintages to date in Washington. Bud break started early due to nice weather and moderate temperatures, then June was one of the warmest in recorded history, resulting in very small berries. Veraison and the beginning of the ripening season were nice and even, leading to excellent fruit with incredible concentration. Overall, 2021 is a distinct and lovely vintage, producing fantastic wines to enjoy now and into the future.

CURRENT SCORES

93 Points, *James Suckling*

"This has notes of blackcurrants, black olives, graphite and rosemary. It's firm, delicious and so balanced, with firm tannins and yet such a juicy fruit profile. Fantastic value. Drink or hold."

92 Points, *Jeb Dunnuck*

"...another terrific value from this team. Cassis, blackberries, sage, tobacco, and leafy herb notes all define the aromatics, and it's medium-bodied, balanced, and elegant on the palate."

91 Points (Best Buy), *Wine Enthusiast*

Score/review to release in October 2023 issue.

90 Points, *Anthony Mueller–Robert Parker's Wine Advocate*

"Opening to classic Cabernet notes on the nose, with a fresh frame of blackberry, dark cherry and dusty plum, the 2021 Cs Cabernet Sauvignon is juicy and floral with hints of savory herbs and brown baking spices. Medium to full-bodied, it is firm, focused and fresh on the palate, with elegance, focus, grace and a balanced structures. This is quite impressive for the price ... the wine rested for about a year on the lees, and it boasts a soft shine from aging in 25% new French oak. Bravo!"

WINEMAKING

Vineyards: Goose Ridge, Painted Hills, Badger Mountain, Sportfisher

Varietal Breakdown: 100% Cabernet Sauvignon

Appellation: Columbia Valley

Production: 3.25 tons per acre, native yeast, 100% whole berry fermentation, 35 days on skins | 11 months barrel-aged on lees in 25% new French oak barriques

Wine Analysis: 5.9 g/L titratable acidity, 3.85 pH, 14.5% alcohol, no residual sugar

UPC: 184745003004