



CABERNET SAUVIGNON
2015

Background

Skyfall Vineyard is named for the massive car-sized boulders scattered among the vines that literally look like they fell from the sky. These boulders were brought by Missoula glacial floods of the last Ice Age that cut the Columbia River. Floods deposited silt loam soils now layered with ancient volcanic ash. The complexity of these soils is ideal for cultivating optimal flavors in the grapes, making Skyfall a perfect vineyard site.

Appellation

Columbia Valley, WA

Sourcing

80% Yakima Valley, 20% Horse Heaven Hills

Varietal Composition

80% Cabernet Sauvignon, 12% Merlot, 8% Syrah

Winemaking

The grapes were picked at the peak of ripeness during the early morning to preserve maximum fruit expression. Once picked the fruit was de-stemmed, crushed and cold soaked for 24-48 hours until optimal color extraction was reached. The wines were put in oak barrels for malolactic fermentation and then aged for 6 months (73% French Oak and 27% American Oak). The blend was then assembled and allowed to co-mingle for 30 days prior to bottling.

Tasting Notes

Black currant leads from the nose through the mid-palate. The fruit evolves into dark blackberry with hints of cocoa and vanilla. This is a big, structured wine with nice lingering flavors.

Technical Data

pH 3.79 TA 5 g/L RS 2.05 g/L Alc. 13.8%

Winegrower

David Minick