

51 WEEKS WINEMAKING

2018 CABERNET SAUVIGNON

SEVEN HILLS VINEYARD
WALLA WALLA VALLEY, OREGON

The yield of fruit in this wine was divided at the winery, and each went through a different fermentation process: 60% of the fruit was treated in the traditional manner with punch-downs as cap management, the other 40% was fermented using the submerged cap fermentation process. The wines were barrel-aged separately for 20 months before being combined to create this wonderfully complex wine.

TASTING NOTES - JANUARY 17, 2023

Aromas of berry liqueur, green bean, cherry compote, anise, fig, cigar box, and spice rub. On the palate, flavors of cranberry, blackberry, bramble, and concentrated plums, with maple and dark chocolate oak flavors on fine tannins.

VINEYARD INFORMATION:

- Vineyard planted in 1997
- Soil: silt loam
- Elevation: 883 - 915 ft
- AVA: Walla Walla Valley
- Certifications: LIVE, Salmon Safe
- Hand harvested on October 5, and October 6, 2018

WINEMAKING INFORMATION:

- 100% Cabernet Sauvignon
- 100% destemmed
- 40% [Submerged Cap Fermentation]
- Aged in French oak barrels for 20 months
- 20% new French oak

pH: 3.99

TA: 5.2 g/L

Alcohol: 13.8%



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