

51 WEEKS WINEMAKING

2019 CABERNET SAUVIGNON

DESTINY RIDGE VINEYARD COLUMBIA VALLEY

Destiny Ridge Vineyard has sandy soils on the north side of the Columbia River, east of where the rugged Gorge begins to round out. This location receives constant wind and is perched several hundred feet above the river. The combination of soil and windy conditions keeps the canopy of the vineyard short and leads to concentrated, thick-skinned Cabernet Sauvignon berries. We ferment in small lots and vary the treatments to tease out complexity from the fruit. One tank was pressed at dryness, and the other was allowed to rest on the skins for a 45-day extended maceration. This approach retains the dark berry and spicy fruit flavors while layering in considerable texture that allows this wine to age gracefully for many years.

TASTING NOTES AS OF APRIL, 2023

Aromas of bell pepper, vanilla, blackberry, dried fruit and horseradish root. A concentrated, chalky tannin structure with flavors of cherry concentrate, white pepper, leather, caneberry, and juniper on the palate.

VINEYARD INFORMATION:

- AVA: Columbia Valley
- Soil: Silty loam
- Elevation: 850 ft
- Hand harvested in October 8, 2019

WINEMAKING INFORMATION:

- 6 day cold soak
- One lot was pressed at dryness, one lot had extended maceration for 45 days
- Aged in oak barrels
- 14% new French oak, 14% new American oak

pH: 3.85

TA: 5.2 g/L

Alcohol: 14.2%

