



TASTING NOTES



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2004 Red Mountain Tapteil Vineyard

Cabernet Sauvignon

100 percent Cabernet Sauvignon

Harvest and Fermentation

The 1.8 tons of Cabernet Sauvignon from 520 plants at Tapteil Vineyard were picked on September 24, 2004. The grapes were hand sorted and destemmed. Because the berries are so tiny, foot stomping of the grapes was required to get enough juice to start fermentation. A mixture of commercial yeast was used to complete fermentation. The wine was pressed when the tannins were judged to be supple. Primary and Malo-lactic fermentation completed in barrel.

Élevage

Tapteil was aged in two new Sirgue Allier Medium toast barrels and two new Sylvain Center of France Medium toast barrels for eight months. Then the wine was racked to used French oak barrels until bottling on April 24th, 2006.

Winemakers' Notes

2004 was a challenging vintage beginning with a damaging winter, a scorching hot summer, two weeks of intermittent rain after Labor Day, then a fast and furious harvest. One could not pick grapes by numbers or be a "push button winemaker". 2004 will separate the wheat from the chaff in the Washington wine industry.

This Cabernet Sauvignon is a huge yet elegant, complex with that has that special "Red Mountain dust" flavor. Our rows at Tapteil are extensions of the rows contracted by Quilceda Creek, who recently receive a perfect "100" from the Wine Advocate.

Tapteil Vineyard, planted in 1985, produces some of Washington's finest Cabernet Sauvignon wines. Farmed by Larry Pearson, Tapteil produces an elegant yet powerfully rich wine. "Tapteil" means "narrow" in the language of the Yakima tribe and refers to the narrow portion of the Yakima River as it flows south and east of the City of Yakima.

14.8% alcohol • 96 cases bottled