Cabernet Sauvignon

2021 COLUMBIA VALLEY



36% Olsen Ranch Cabernet Sauvignon 35% Wallula Vineyard Cabernet Sauvignon 28% PSV Vineyard Cabernet Sauvignon 6% Wallula Vineyard Merlot

TECHNICAL INFORMATION

pH: 3.85

Residual Sugar: <0.01 g/liter

Titratable Acidity: 6.1 g/liter

Volatile Acidity: 0.61 g/liter

Alcohol: 14.4%

552 cases produced



Harvest and Winemaking

2021 was one of the warmest growing seasons ever. Accumulated heat units were at a near all-time high. The fall was typical for the Northwest; bright sunshine, warm days and cool nights, with a few rain showers. In all 2021 is a fabulous vintage.

This Cabernet is a blend of 36% Olsen Ranch Cabernet Sauvignon, 35% Wallula Cabernet Sauvignon, 23% PSV Vineyard Cabernet Sauvignon, and 6% Wallula Vineyard Merlot. All the grapes were hand-harvested, hand-sorted and fermented by yeasts specific for the varieties. The wine was aged in 87% used French Oak and 13% new American Oak barrels for 10 months prior to bottling unfined and unfiltered. Enjoy through 2030.

Tasting Notes

The hue of this Cabernet Sauvignon is an inky dark red color. It has beautiful aromas of fresh dark berries, vanilla, cigar box, minerals and sandalwood powder. The mouthfeel is lush

and the flavors mirror the aromas with notes of berries, black currant, pencil lead and sage. The acidity is mouthwatering and pairs well with either a Tri-Tip roast or grilled Portabella mushroom.

About Cabernet Sauvignon

Cabernet Sauvignon is Washington State's and Walla Walla's #1 red grape variety. There is a definite style to Washington Cabernet Sauvignon. Red fruit with dusty notes, balanced acidity and approachable tannins.

My Columbia Valley Cabernet Sauvignon is sourced from a combination of older vines at Olsen Ranch with new clones of Cabernet Sauvignon at Wallula and PSV. A dash of Merlot adds mid-palette richness.

Ingredients & Additions

Cabernet Sauvignon and Merlot grapes, yeast, organic and inorganic yeast nutrients, tartaric acid, French and American Oak and 35 ppm of Free SO₂ at time of bottling to prevent oxidation.



