

2010 INDIAN WELLS CABERNET SAUVIGNON

COLUMBIA VALLEY

TASTING NOTES

"The Indian Wells Cabernet is our warm climate, ripe, jammy "New World" style of Cabernet Sauvignon. The wine really typifies the Wahluke Slope region with dark fruit aromas and flavors with hints of vanilla. Vineyards in the area are more than a decade old now and showing character and complexity."

Bob Bertheau, Winemaker

VINTAGE

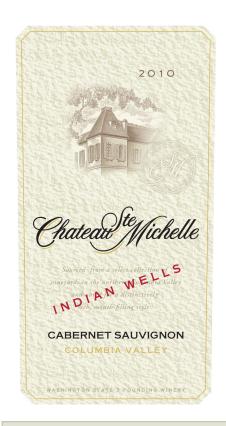
- 2010 was one of the coolest vintages on record and a year that tested our winemaker's patience.
- The ripening season was marked by a mild spring and cool summer, resulting in harvest starting three weeks later than normal.
- Fortunately, a warmer September and October allowed grapes to ripen to maturity.
- The cooler weather conditions resulted in grapes reaching optimum flavor ripeness to desired sugar levels.

VINEYARDS

- Grapes were predominately sourced from vineyards in the Columbia Valley and Wahluke Slope in Washington state, including our Indian Wells Vineyard.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River.
- Indian Wells vineyard is a very warm site with a long growing season.
- The region is a consistent producer of high quality, ripe fruit, yielding wine with intense color and flavor.

WINEMAKING

- Grapes were sorted with a new grape receiving system and MOG (materials other than grapes) separation system that transfers fruit to the fermenters in a more gentle and pure method, allowing for greater varietal expression and softer mouthfeel.
- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins. The pumpovers can vary by block, tank and day of fermentation. Every ferment is tasted daily to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged for 15 months in 33% new American and 18% new French oak to enhance the sweet mid-palate of the Wahluke Slope fruit.
- Syrah from the Wahluke Slope contributed an enhanced jammy fruit character to the wine.



TECHNICAL DATA

pH 3.82

Total Acidity 0.52g/100 ml

Alcohol 14.5%

Blend 89% Cab Sauvignon

6% Syrah 3% Malbec 2% Cab Franc

Cases Produced 112,000

FOOD PAIRINGS

Foods stuffed peppers, blue

cheese, duck, beef, veal, lamb, dark chocolate

Herbs mustard, paprika,

rosemary, thyme

Spices allspice, cloves, ginger,

mace, nutmeg

