



## 1998 Reserve Cabernet

Release Date: 7-1-2003

Residual Sugar 0.00

Alcohol 13.9%

Acidity 0.64, pH 3.45

Tasting Notes: Intense concentration of fruit balanced by perfumed oak and vanilla aromas. Deep layers of dark fruit, berries, black currant, and cocoa are wrapped by sweet French oak and vanilla spice lingering through the long finish.

*Winemaker's Notes: 1998 was a standout year for Washington red wines, and I loved this lot of Cabernet from Mercer Ranch from the beginning. The blend of 95% Mercer Cabernet was balanced with 3% Mercer Ranch Merlot and 2% Cabernet Franc from Wahluke Slope Vineyard to enhance the classic Washington State Cabernet Sauvignon character. The blend was assembled in March 2001 and put into new French oak barrels after aging each lot separately prior to the blending. The wine was bottled in May 2003. 750 cases made.*