



2001 CABERNET SAUVIGNON WASHINGTON STATE

Release Date 4-1-03
Residual Sugar 0.00
3.58

Alcohol: 13.9%
Acidity: 0.64, pH

Tasting Notes: A deep, inky, purple color with enticing blackberry, raspberry, and cassis fruit balancing complex spicy and toasty aromas. This bold, structured wine with concentrated blackberry and cassis flavors is balanced by sweet oak for a rich, round mouthfeel and a lingering finish.

Winemaker's Notes: This year our Washington Cabernet is once again layered with a blend of varietals as well as vineyards. The Cabernet Sauvignon component of the blend is Milbrandt Vineyard (41%), Badger Mountain Vineyard (20%), Mercer Vineyard (12%), and Taggares Vineyard (7%). For the first time we have included Milbrandt Syrah (12%), along with Mercer Merlot (5%), and Mercer Cabernet Franc (3%). The individual lots were fermented separately using three different yeast to emphasize the characteristics of the individual vineyards, and then put into French (40% new) and American oak barrels for 16 months, before bottling in March of 2003.