



*N • S • A*  
**Cabernet Sauvignon**  
Columbia Valley  
Alcohol 13.5% by Volume

No Sulfites Added  
This product contains naturally occurring sulfites, no sulfites were added

## 2002 Cabernet Sauvignon No Sulfites Added

Release Date: 09-01-03  
Alcohol: 13.5%

Residual Sugar: 0.0 %  
Acidity: 0.67 pH 3.6

**Tasting Notes:** Forward raspberry aromas are complimented by wood spice and toast. Flavors of currant, raspberry, and cassis are framed by toasty vanillas and spice. The finish is focused, with a lingering balance of oak and dark fruit.

**Winemaker's Notes:** *Prise de Mousse* yeast was used during primary fermentation to develop ripe varietal fruit characteristics along with complexity. After primary fermentation, the wine was put in to barrels to complete malolactic fermentation. This estate Cabernet was aged for 10 months in both French and American oak, with 30% of the French oak new barrels. No fining was done. This wine was bottled in December 2002. 1200 cases made.