



2006 Horse Heaven Hills Cabernet Sauvignon

Tobacco · Vanilla · Cherries · Cassis

Alc. 14% By Vol.

Blend

84% Cabernet Sauvignon, 16% Merlot

Growing Season

The 2006 growing season was fairly typical. We had some above average temperatures that allowed for early ripening of our Phinny Hill Merlot. Temperatures cooled down giving our Carmenère and Cabernet Sauvignon more hang time to develop complexity.

Vineyards

The three vineyards we sourced our 2006 Cabernet Sauvignon from are located in the Horse Heaven Hills AVA in south-central Washington along Phinny Hill. This terrior is a great source for Bordeaux grape varieties, especially Cabernet Sauvignon. Balance and structure are the signature notes from these grapes. The fruit character exemplifies the very best Washington state wines offer. Phinny Hill Vineyards are unique products of two types of the largest floods that have ever occurred - eruption of the greatest flood basalt lava flows known on earth and a series of catastrophic ice age glacial floods with flows so large that they permanently altered the landscape of Eastern Washington. At Phinny Hill, this combination of geography and geology combines to produce conditions for growing exceptional wine grapes from which many award-winning wines are produced.

Vinification

Our 2006 Cabernet underwent fermentation in open top fermentors. During fermentation the wines were produced using a combination of pump-overs and punch-downs. All lots underwent extended maceration until the tannins softened. The wines were aged in oak for 19 months before being bottled unfiltered.

Barrel Program

100% New French Oak Barrels

Tasting Notes

On the nose our 2006 Horse Heaven Hills Cabernet Sauvignon starts with oak notes of tobacco, earth and vanilla, transforming into dark berry aromas of cherries and cassis. On the mouth sits an elegant wine, balanced finishing with smooth integrated tannins.

Case Production: 168

Suggested Retail Price: \$34.00

Magnum Production: 50 bottles

Suggested Retail Price: \$74.00

Release Date: November 2008

