



2020 CABERNET SAUVIGNON COLUMBIA VALLEY

TASTING NOTES

Appealing aromas of crushed cherries with hints of lightly roasted coffee, vanilla, cloves, and mint play on the nose and continue to unfold on a broad palate where further layers of savory olive and black walnut develop.

The generous structure is elegantly woven with pleasant acidity and velvet-like tannins as ample dark fruits continue to deliver a persistent finish.

VINTAGE OVERVIEW

The 2020 growing season was marked by low yields, hot summer weather, and sufficient fall hang time to produce wines with intense aromatics and concentrated flavors. After a typical bud break in mid-April and moderate temperatures through May, conditions cooled in June. July and August were hot, but the weather cooled again in September to slow ripening just enough to give the grapes extra time on the vine to ripen fully.

HARVEST DATES & VINEYARDS

September 18 – October 28, 2020

Abeja Estate: Heather Hill, Mill Creek, Skysill;

Sagemoor Vineyards: Bacchus, Dionysus, Sagemoor, Weinbau; Ciel Du Cheval

BARREL AGING

22 months French oak, 40% new and 60% experienced

VARIETAL COMPOSITION

81% Cabernet Sauvignon, 18% Merlot, 1% Petit Verdot

APPELLATION

Columbia Valley

CHEMISTRY

Alcohol 14.5%, TA 5.66 g/L, pH 3.88

CASE PRODUCTIONS

4.905 cases

WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler