

ABEJA



2018 CABERNET SAUVIGNON COLUMBIA VALLEY

94 POINTS – DECANter

The pure varietal character is evident as sagebrush flavours are deftly woven together with tar, black liquorice and blackberry cordial. Seamless and rich. . .

93 POINTS – WINE SPECTATOR

“A handsome red, refined yet stylish, with polished blackberry, olive and dusky spice flavors that build tension toward fine-grained tannins.”

93 POINTS – WINE ENTHUSIAST

Editor’s Choice “ An outright delicious offering of the variety, with lots of pure hedonism but no shortage of class.”

VINTAGE OVERVIEW

After a slow start to spring, the 2018 growing season warmed quickly with temperatures staying quite warm before moderating significantly in early September. Harvest conditions were ideal as the Columbia Valley settled into a pattern of warm days and cool nights that slowed ripening enough to allow the grapes to mature fully while retaining the fruit’s natural acidity.

HARVEST DATES & VINEYARDS

September 11 – October 30, 2018

Sagemoor, StoneTree, Heather Hill Estate, Mill Creek Estate, Kiona Heart of the Hill

BARREL FERMENTATION & AGING

Aged 21 months in French oak

40% new, 60% experienced

VARIETAL COMPOSITION

88% Cabernet Sauvignon, 11% Merlot, 1% Cabernet Franc

APPELLATION

Columbia Valley

CHEMISTRY

Alcohol 14.3%, pH 3.88, TA 5.58 g/L

CASE PRODUCTION

4,126 cases

WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler