

ABEJA



2019 CABERNET SAUVIGNON COLUMBIA VALLEY

92 POINTS – JAMES SUCKLING

“Aromas of leather, cassis and cured meat. Full-bodied with slightly chewy tannins.
Linear, with good depth and intensity. Lovely rock-salt salinity at the finish.”

VINTAGE OVERVIEW

After a late bud break, spring temperatures warmed in May to speed bloom into June.

The summer weather was lovely. Conditions were warm, without heat spikes.

September temperatures were mild, giving rise to a delayed start to harvest that provided fruit with extra time on the vine to reach full physiological maturing.

The resulting wines are beautiful, showing excellent natural acidity,
concentration, and elegance.

HARVEST DATES & VINEYARDS

September 17 – October 23, 2019

BARREL FERMENTATION & AGING

21 months in 100% French Oak;

40% new, 60% experienced

VARIETAL COMPOSITION

Cabernet Sauvignon 79%, Merlot 14%, Cabernet Franc 4.5%, Petit Verdot 2.5%

APPELLATION

Columbia Valley

CHEMISTRY

Alcohol 14.3, pH 3.82, TA 5.51 g/L

CASE PRODUCTION

4,435 cases

WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler