

CANVASBACK®

WASHINGTON STATE

2014 CANVASBACK RED MOUNTAIN WASHINGTON STATE CABERNET SAUVIGNON

Home to some of Washington State's most celebrated vineyards, Red Mountain is renowned for Cabernet Sauvignon. With ideal southwest-facing slopes and significant day and nighttime temperature swings, this small but highly prized area in Eastern Washington produces exceptional wines. Named for the Canvasback duck, which is native to the Pacific Flyway, this wine was crafted from grapes cultivated by some of Red Mountain's finest growers. With Canvasback, our aim is to express and develop the depth, structure and sophistication that define wines from this young and exciting appellation.

2014 Harvest Notes

Above average spring temperatures benefited grape flowering, resulting in very uniform set and berry development. As the hot weather continued during the mid-summer months, we applied careful canopy management to ensure ideal shade for the young clusters. While warm September weather resulted in a relatively compressed pick, the early harvest also ensured that all of our fruit arrived in pristine condition before any late-season rain or frost. A near-perfect growing season for Cabernet Sauvignon, the 2014 vintage yielded wines with excellent acidity, lovely weight and polish, and ripe, supple tannins.

Comments from the Winemaker

This fragrant wine begins with alluring aromas of blackberry, plum and mountain huckleberry intermingled with brighter notes of Bing cherry and ripe wild strawberry. As it evolves in the glass, layers of anise and sarsaparilla are revealed, alongside hints of caramel and espresso from barrel aging. On the palate, the entry is supple, weighty and rounded, with deliciously ripe tannins and juicy acidity coming together to create a classically structured Cabernet. Underscoring its lush character and fruit intensity is a lovely freshness that carries the wine to a bright, lingering finish.

Varietal Content

87% Cabernet Sauvignon, 9% Merlot, 2% Malbec, 2% Cabernet Franc

Harvest Information

Appellation: Red Mountain

13 vineyards harvested

Harvest Dates: September 9 – October 16, 2014

Average Sugar at Harvest: 26.2° Brix

Cooperage

18 months in barrel

99% French oak, 1% American

40% new, 60% neutral

Production and Technical Data

Alcohol: 14.5%

0.63 g/ml titratable acidity

pH: 3.66

Bottled: May 2016

Release Date: September 2016

