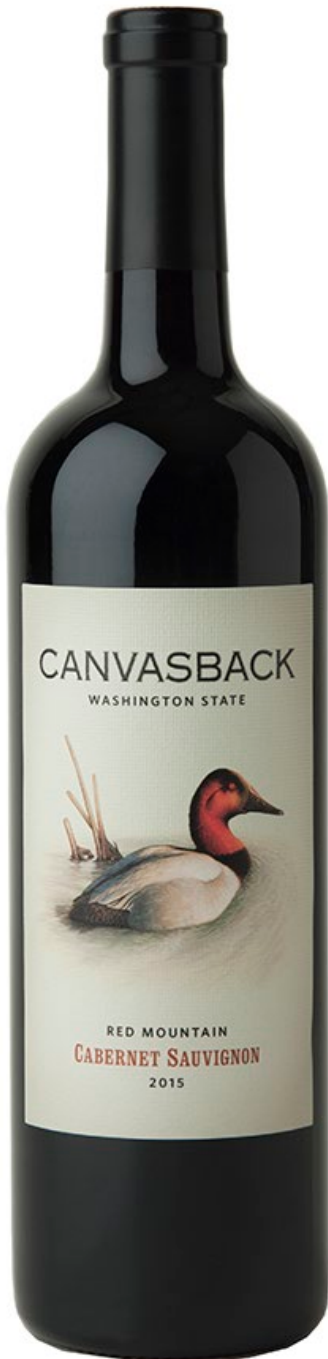


CANVASBACK®

WASHINGTON STATE

2015 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.

Harvest Notes

While 2015 will go in the books as the earliest Washington grape harvest on record, it will also be remembered for its remarkable quality. A warm spring led to a very early budbreak, followed by ideal weather during bloom. With consistently hot summer weather, we tailored our canopy management to preserve shade on the fruit, while carefully timing our irrigation to protect the vines. A cooldown in the run-up to harvest slowed ripening, and allowed us to pick pristine grapes at a leisurely pace. With lovely balance and freshness, these grapes ultimately yielded wines of power and grace.

Comments from the Winemaker

Showing the warmth and generosity of the growing season, this wine offers effusive aromas of Bing cherry, ripe strawberry and plum. As it evolves, additional aromas of molasses and ginger reveal themselves, along with a savory whiff of sagebrush that echoes Red Mountain's desert environment. On the palate, the wine has notable presence and depth. The entry is creamy and fine-grained, and a voluminous mid-palate displays gorgeous flavors of black plum, marionberry and grenadine, with notes of nutmeg and hazelnut adding complexity to the juicy fruit.

Varietal Content

81% Cabernet Sauvignon, 11% Merlot, 3% Petit Verdot, 3% Malbec, 2% Cabernet Franc

Harvest Information

Appellation: Red Mountain

18 vineyards harvested

Harvest Dates: August 31 – October 10, 2015

Average Sugar at Harvest: 26.6° Brix

Cooperage

20 months in barrel

98% French oak, 2% American

42% new, 22% second, 36% neutral

Production and Technical Data

Alcohol: 14.5%

Titrateable acidity: 0.63g/100 ml

pH: 3.81