

## 2016 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

The 2016 growing season will likely be one of the stars of the decade. Marked by deep color, generous richness, and fine-grained tannins, the 2016 Cabernets benefited from an unusually long growing season. An early bud-break, above-average spring rainfall, and warm spring temperatures were followed by mild summer and fall weather. This ensured a slow and steady harvest, with the grapes achieving ideal physiological ripeness after enjoying abundant hangtime. As a result, the wines offer beautifully supple textures and lovely aromatics, with noteworthy complexity, freshness and weight.

### Comments from the Winemaker

Robust and alluring, this gorgeous expression of Red Mountain Cabernet offers a medley of blue plum, black cherry and red berry aromas, along with notes of black licorice, cardamom, clove and sandalwood. On the palate, a creamy entry and ripe, fine-grained tannins build to a richly polished mid-palate, where luxurious layers of fruit mingle with hints of hazelnut, nutmeg, and baking spices.

### Varietal Content

88% Cabernet Sauvignon, 8% Merlot, 2% Petit Verdot, 2% Cabernet Franc

### Harvest Information

Appellation: Red Mountain

Harvest Dates: September 1 – November 2

Average Sugar at Harvest: 26.4° Brix

### Cooperage

97% French oak, 3% American oak

Barrel Aging: 20 months

41% new, 32% neutral, 27% second vintage

### Production and Technical Data

Alcohol: 14.5%

0.62 g/100 ml titratable acidity

16 days fermentation at 87°F

pH: 3.78