

# CANVASBACK®

WASHINGTON STATE

## 2014 CANVASBACK GRAND PASSAGE RED MOUNTAIN WASHINGTON STATE CABERNET SAUVIGNON

For those who prize purity, concentration and layered complexity, our Grand Passage Cabernet Sauvignon embodies the essence of the Red Mountain region of Washington State. With a dry, desert-like climate, ideal southwest-facing slopes, and significant day and nighttime temperature swings, this renowned appellation yields wines of unparalleled depth and structure. Crafted using grapes from the very finest vineyards, Grand Passage represents the best of Red Mountain.

### 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

Embodying our finest blocks and barrels of wine from the exceptional 2014 growing season, this is a beautifully layered wine with ripe, polished tannins, voluminous fruit and a seamless mouthfeel. On the nose, precise black cherry and berry aromas mingle with perfumed hints of lily and honeysuckle, as well as oak-inspired notes of mocha, salted caramel and cardamom. The palate is rich and mouthfilling, with flavors of brown sugar, anise, tobacco leaf and cedar underscoring voluptuous layers of robust mountain fruit that carry through to a long, intense finish.

### Varietal Content

80% Cabernet Sauvignon, 20% Merlot

### Harvest Information

Appellation: Red Mountain

4 vineyards harvested

Harvest Dates: September 9 – 30, 2014

Average Sugar at Harvest: 26.2° Brix

### Cooperage

100% French Oak

90% new, 10% neutral

22 months in barrel

### Production and Technical Data

Alcohol: 14.5%

0.58 g/ml titratable acidity

pH: 3.75

Bottled: May 2016

Release Date: September 2016

