



# 2016 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.

## **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

Marked by its purity and opulence, the 2016 Grand Passage is an epic Cabernet with an opaqueblack color, and effusive aromas of blackberry, marionberry, huckleberry, graham cracker pie crust and black licorice. Lush and hedonistic on the palate, its considerable weight is beautifully balanced by tremendous polish and supple, fine-grained tannins that enrobe voluptuous flavors of brambly berry, dark chocolate and cigar leaf, all of which glide to a long and seamless finish.

## Varietal Content

90% Cabernet Sauvignon, 10% Merlot

## **Harvest Information**

Appellation: Red Mountain

Harvest Dates: September 1 – October 10 Average Sugar at Harvest: 25.7° Brix

# Cooperage

100% French oak Barrel Aging: 20 months

80% new, 10% second vintage, 10% neutral

# Production and Technical Data

Alcohol: 14.9%

0.65 g/100 ml titratable acidity 14 days fermentation at 86°F

pH: 3.73