

2016 Canvasback Walla Walla Cabernet Sauvignon



Home to many of the Pacific Northwest's oldest and most acclaimed vineyards, grapes have been grown in Walla Walla Valley since the 1850s. With deep, loamy soils and a climate that features a significant swing between day and nighttime temperatures, Walla Walla Valley offers ideal conditions for growing and producing an elegant and beautifully aromatic Cabernet Sauvignon, with bright acidity.

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 vintage 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

This elegant expression of Walla Walla Valley Cabernet begins with perfumed aromas of purple flowers, blue fruit and brambly blackberry, underscored by subtle hints of moist, loamy earth. A soft, almost sweet-seeming entry floods the palate providing delicately feathered edges and creamy appeal, while a gentle grip adds tension and buoyancy to juicy flavors of wild blueberry, mountain blackberry and woody spices.

Varietal Content

95% Cabernet Sauvignon, 4% Merlot, 1% Cabernet Franc

Harvest Information

Appellation: Walla Walla Valley

Harvest Dates: September 13 – November 2

Average Sugar at Harvest: 25.5° Brix

Cooperage

100% French oak

Barrel Aging: 20 months

60% new, 40% second vintage

Production and Technical Data

Alcohol: 14.7%

0.63 g/100 ml titratable acidity

19 days fermentation at 82°F

pH: 3.84