

CANVASBACK®

2018 WALLA WALLA VALLEY 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.

VINTAGE NOTES

The 2018 growing season produced one of the finest vintages of the past decade. After a warm spring that resulted in an early budbreak, the early summer weather turned somewhat cool ensuring slow, gentle ripening of the fruit. A perfectly timed return to warm weather in July and August spurred a final push towards ripeness. As we began preparing for harvest, the days were cool and rain free, allowing us to pick each vineyard and block exactly when we wished. The resulting wines are dark and generous, balancing supple, polished textures with age-worthy structures that underscore the lush intensity of the dark-berried fruit flavors.

WINEMAKING NOTES

Combining rustic charm and elegance, this wine offers enticing aromas of black tea and earth interwoven with blue fruit and wild berry brambles. On the lush, inviting palate there is a distinct sensation of loamy earth and mineral graphite that adds poise and refinement to the black cherry and cream flavors. Shapely and finely-textured, this wine builds in intensity, driving to a delightful finish, with lip-smacking persistence and lingering hints of spicy nutmeg and cardamom.

WINEMAKING

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| APPELLATION | Walla Walla Valley |
| VARIETAL COMPOSITION | 79% Cabernet Sauvignon, 13% Merlot, 8% Petite Verdot |
| OAK PROFILE & AGING | Aged 20 months in 100% French oak 60% new, 40% neutral |
| KEY COOPERS | Taransaud, Cavin |
| ALCOHOL | 15.2% |
| PH | 3.86 |
| ACIDITY | 0.54g/100ml |



DUCKHORN PORTFOLIO



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