

WATERBROOK

• 2013 •

Red Mountain

CABERNET SAUVIGNON



VINTAGE NOTE

The warmest vintage in a decade, 2013's growing season cooled off just in time for harvest, and picking proceeded at a normal pace starting at the end of August. Total tonnage, approximately 220,000 tons, was up easily five percent over 2012, a record for Washington State. With a warm 2013 vintage, growers spread out canopies a bit more than usual and adjusted crop sizes to achieve a good balance of acidity and phenolic ripeness. Mother Nature made picking advantageous; varieties reached ripeness at different times, allowing crews a well-phased, thoughtfully-planned harvest.

TASTING NOTE

Very deep and concentrated, this Cabernet Sauvignon offers aromas and flavors of black cherries and dried fruit. Generous oak imparts sweet, vanillin nuances on the finish. Bold and viscous, this wine pairs beautifully with lamb, thick grilled steaks, venison and other wild game.

WINEMAKING

Yeast: F15, Premier Cuvee,
UVA Ferm 43, RP15

ML: 100%

Oak: 70% new French oak;
30% second- and third-use
French oak

Aged: 26 months

TA: 5.6 g/L

PH: 3.84

RS: 0.2g/L (Dry)

Fining: Egg whites

Alcohol: 14.44%

Bottled: November 25, 2015

Cases Produced: 1,018

Grape Source: Shaw, Taylor Mag,
Ciel du Cheval

Variety Percentage: 92% Cabernet
Sauvignon, 7% Merlot,
1% Cabernet Franc

Harvest Date: Oct–Nov 2013