

Wallula Vineyard Cabernet Sauvignon

2019 | HORSE HEAVEN HILLS



100% Cabernet Sauvignon
Wallula Vineyard

50% Clone 7
39% Clone 412
11% Clone 33

TECHNICAL INFORMATION

pH: 3.76

Titrateable Acidity: 5.5 g/liter

Residual Sugar: <0.01 g/liter

Volatile Acidity: 0.57 g/liter

Alcohol: 13.9%

317 cases produced



Harvest and Winemaking

2019 was an interesting vintage. The summer was perfect with moderate heat, no temperature spikes and fortunately was cooler than normal. Cooler vintages seem to produce fresher wines. There were a few rain periods that slowed ripening in September and a mid-October freeze event stopped ripening in most of Washington. However, Wallula Vineyard's proximity to the Columbia River prevented these vines from freezing out.

The third vintage of the Wallula Cabernet Sauvignon is showing the promise and class of Wallula Vineyard. I had three clones of Cabernet Sauvignon planted on 2.4 acres. Clone 7 is my favorite and gives power and richness. Clone 412 is dark and rich with a floral aroma. Clone 33 is a fruity Cabernet up front with tannic power on the finish. All three create a Cabernet Sauvignon that is greater than the sum of its parts.

Wallula Vineyard is located at the Wallula Gap near where the Snake and Walla Walla Rivers empty into the Columbia River. The vines are planted on benches above the Columbia River and is one of the most visually spectacular vineyards in Washington.

We harvested Wallula Cabernet on October 23, 2019. All the grapes were hand-picked, hand-sorted and fermented by yeasts specific for Cabernet Sauvignon. The grapes were punched down twice daily, and the wine was pressed off the grape skins at dryness.

The Blend is comprised of 50% clone 7, 39% clone 412, and 11% clone 33. The Cabernet Sauvignon was aged 100% French Oak (30% new) for 22 months prior to bottling unfiltered and unfiltered.

Tasting Notes

Black/red hue. Aromas of blackberry liquor, baked pie crust, tobacco leaf, black and red currant, dried thyme, olive tapanade, and sea salt minerality. The mouthfeel is tight on entry with a density of fruit (blackberry and currant) followed with notes of green olive and dried herbs. The finish is long and lively with gentle tannins caressed by the acidity.

Ingredients & Additions

Cabernet Sauvignon, yeast, yeast nutrients, tartaric acid, French oak, and sulfur dioxide.

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