



## TASTING NOTES

### 2005 Columbia Valley Batchelor's Button Cabernet Sauvignon

69% Cabernet Sauvignon, Bacchus Vineyard Block 9, Columbia Valley  
20% Cabernet Sauvignon, Tapteil Vineyard, Red Mountain  
11% Merlot, Spofford Station Vineyard, Walla Walla Valley

#### Production Notes

Each block of Cabernet Sauvignon and Merlot was picked when flavors, tannin development, and acidity were all judged in balanced. Harvest is always in the cool of the morning and upon arrive at the winery, the grapes are immediately destemmed and lightly kissed by the crusher wheels. After a 60 hour cold soak the grapes were inoculated with our selected yeasts for Bordeaux varietals. Early in the cuvasion the must is pumped over twice a day. Half the way through fermentation we switch to punchdown twice daily. Time of pressing is determined by taste of the tannins. Only the very light press wine is kept with the free run. The Cabernet Sauvignon and Merlot finished primary and secondary fermentation in 100% French Oak. 40% New French Oak. The wine was blended in August of 2006 and bottled in June 2007 without fining or filtration.

#### Brett Isenhower's Notes

Bacchus Vineyard Block 9 was planted in 1972 and is one of Washington's oldest Cabernet Sauvignon vineyards. Tapteil Vineyard, on Red Mountain, was planted in 1992, and produces the most elegant red wines from Red Mountain. I blended in Merlot to round out the mouthfeel of the wine and to heighten the red fruit flavors.

This Cabernet Sauvignon reminds me why I like Washington wines. This wine is confident and suave and has soul. I think this will be my favorite Cabernet Sauvignon that I have made to date. The nose is a mocha coated rainier cherry with currants and plum flavors on the edges and a hint of vanilla perfume. A very dense attack and mid-palette with classic Washington acidity and soft tannins. Even at a young age I am impressed with the combination of the density of the fruit and the velvety nature of the tannins. This wine rocks and will continue to do so for at least 10 years.

*"Our goal is to emphasize the character of the vineyards and make wine that reflects how it is supposed to taste. This goal is reached by our attention to every detail; from soil to bottle."*