



TASTING NOTES



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2004 Columbia Valley Batchelor's Button Cabernet Sauvignon "Old Vines"

100 percent Cabernet Sauvignon Bacchus Vineyard Block 9

Harvest and Fermentation

The 3.51 tons of Cabernet Sauvignon one acre at Bacchus Vineyard Block 9 were picked on October 21, 2004. The grapes were hand sorted and destemmed. Because the berries are so tiny, foot stomping of the grapes was required to get enough juice to start fermentation. A mixture of commercial yeast was used to complete fermentation. The wine was pressed when the tannins were judged to be supple. Primary and Malo-lactic fermentation completed in barrel.

Élevage

The Bacchus 9 was aged in two new Sirgue Vosges Medium toast barrels and two new Sylvain Center of France Medium toast barrels, two new Alain Fouquet "Margaux" barrels and three used French Oak barrels for eight months. The wine was racked to used French oak barrels for the remaining élevage. Each barrel was fined with four egg whites. 219 cases were bottled on April 24th, 2006.

Winemakers' Notes

2004 was a challenging vintage beginning with a damaging winter, a scorching hot summer, two weeks of intermittent rain after Labor Day, then a fast and furious harvest. One could not pick grapes by numbers or be a "push button winemaker". 2004 will separate the wheat from the chaff in the Washington wine industry.

Bacchus Vineyard was planted in 1972 under the watchful eye of the Father of Washington Viticulture, Walter Clore. These vineyard treasures are among the oldest Cabernet Sauvignon vines in the state of Washington. Bacchus 9 produces Cabernet Sauvignon of immense richness, power, and balance. The Batchelor's Button is truly a unique gem in the Crown of Washington wine.

14.2% alcohol • 219 cases bottled