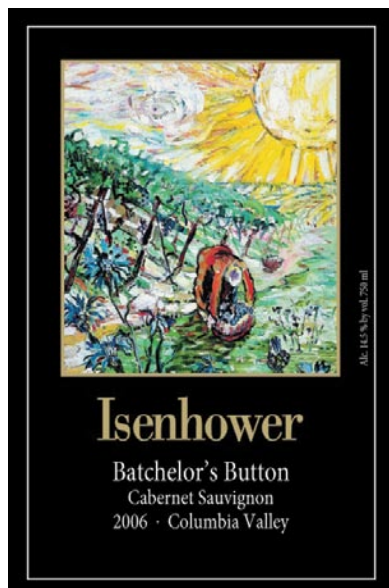




TASTING NOTES



Thumbnail Notes

Intensity: High
Fruit: currant, black cherry
Spice: tobacco, sage, vanilla
Oak: medium
Tannins: medium-high
Enjoyment: now to 2016
Pairing: Steak and Pork

2006 Columbia Valley Batchelor's Button Cabernet Sauvignon

63% Cabernet Sauvignon Bacchus Vineyard Block 9
27% Cabernet Sauvignon Tapteil Vineyard
10% Merlot Tapteil Vineyard

Batchelor's Button is the wildflower that graces the painting on our label. It is also the name for our reserve Cabernet Sauvignon.

Bacchus Vineyard Block 9 was planted in 1972 and is one of Washington's oldest vineyards. Normally producing 3 tons per acre, in 2006 Bacchus 9 only harvested 2 tons per acre, leading to a very powerful Cabernet Sauvignon. Tapteil Vineyard was planted in 1996 and produces Cabernet Sauvignon filled with red fruit flavors, and an elegance and depth that is unique to Red Mountain. Merlot from Tapteil adds a richness and a layer of complexity to the Batchelor's Button.

Tapteil Merlot is the first of our red grapes to be picked and Tapteil Cabernet Sauvignon is the first Cabernet Sauvignon we pick because it is so warm on Red Mountain. Bacchus 9 Cabernet Sauvignon is in a relatively cool site and harvests during the third week of October.

All the grapes were hand harvested and sorted prior to destemming. The fermentation of all three lots was conducted in open top stainless steel fermenters. Fermentation was carried out with our preferred yeast for Cabernet and Merlot and the must was pumped over twice daily during the first part of fermentation then we switched to punching down the cap twice a day until pressing. Only the free-run wine was retained for the Batchelor's Button. Each of the lots was racked four times and the wine was aged in 50% new French Oak (Sirgue and Sylvain) and 50% used French Oak.

Only 224 cases was bottled on June 11th, 2008. The Batchelor's Button can be enjoyed now with decanting but we recommend an optimum drinking period from 2010 through 2016.

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