



2013 WINES OF SUBSTANCE CABERNET SAUVIGNON

This unfiltered, unfined, 100% Cabernet Sauvignon is opaque, deep and rich with black plum, pencil lead, cassis, tar - on and on, layer upon layer. Very serious, very delicious, this great Cabernet will write a new chapter for Washington wine.

BLEND

100% Cabernet Sauvignon

APPELLATION

Columbia Valley

PRODUCTION

All native fermentation, whole berry;
36 days on skin.
Barrel aged for 12 months;
50% new French Oak.

VINTAGE

2013 was the warmest vintage since 2003, and cooled off just in time for harvest. The resulting wines were less likely to tip over into overripe flavors or high alcohol levels, and picking proceeded at a normal pace. The very warm vintage cooled down in mid-September allowing us to pick at the perfect moment in the first week of October. This gave us generous full flavored wine while still keeping focus.

WINE ANALYSIS

0.55g/100mL Total Acidity
3.83 pH
14.5% Alcohol

UPC

184745003004

CURRENT & PAST SCORES

90-93 points, *Robert Parker's Wine Advocate*

"Another stunner from the team at Charles Smith, the 2013 Substance is a Cabernet Sauvignon dominated blend that comes from the higher elevation vineyards of Goose Ridge and Frenchman Hills. Harvested in early November and aged in 40-50% new French oak, it sports gorgeous aromas and flavors of cassis, violets, pencil shavings and tobacco/herbs to go with a medium to full-bodied, layered, rich and beautifully balanced profile on the palate. Scheduled to be bottled in December, it tastes like a wine that taste 3-4 times what this is going for. It is a knockout value. It should be purchased by the case and consumed over the coming 7-8 years, if not longer."

VINEYARDS

Goose Ridge: With a first harvest in 1999, Goose Ridge's 2,200 acre vineyard receives less than 8 inches of rainfall annually. It is a gently sloped, south-facing site adjacent to Red Mountain. Long, warm summer days and cool nights produce grapes noted for their ripe, rich character. South to North row orientation for maximum solar exposure, drip irrigation, managed crop loads, and canopy adjustments consistently yield fruit of exceptional character and complexity.

Frenchman Hills: Frenchman Hills was planted in 1998 and is about a 30-minute drive north of the Wahluke Slope, which is one of the warmest areas in the Columbia Valley. However, Frenchman Hills Vineyard is a cooler site, partly because of its higher elevation at 1650 feet. It also does not easily frost, and the limestone and broken basalt soils at the top of the vineyard were not affected by the Missoula Flood that ravaged much of Eastern Washington some 12,000 years ago. Because of the slightly cooler aspect, grapes hang longer without accumulating excessive sugar (and thus, higher alcohols) while still managing to retain beautiful acidity.

