



2013 CHATEAU SMITH CABERNET SAUVIGNON

Aromatic, classic, refined Cabernet Sauvignon. Graphite, cassis and pencil shavings at its core that gives way to a long satisfying finish. Chateau Smith indeed!

BLEND

90% Cabernet Sauvignon,
5% Petit Verdot, 4% Merlot, 1% Malbec

APPELLATION

Columbia Valley

PRODUCTION

Whole-Berry Fermentation
Yeast: Native
25 Days on Skins
40% New French Oak
Barrel Aged for 10 months on Lees

WINE ANALYSIS

5.0 g/L Total Acidity
3.95 pH
13.7% Alcohol

UPC

184745000126

CURRENT & PAST SCORES

89 Points, *Robert Parker's Wine Advocate*

"My favorite of the Charles Smith releases, the 2013 Charles Smith Chateau Smith Cabernet Sauvignon is rock solid, with classic violets, plum, licorice, earth and spring flower notes giving way to a medium-bodied juicy, balanced feel on the palate. A barrel-aged blend of 90% Cabernet Sauvignon, 5% Petit Verdot, 4% Merlot and a splash of Petit Verdot, from yields in the range of 2-3 tons per acre, it's another terrific value that over delivers. I'd drink it over the coming year or two, but I see no reason it won't hold longer."

87 Points, *Wine Spectator*

"Supple and expressive, with pretty mocha-accented black cherry and olive flavors, lingering gently. Drink now through 2018."

VINEYARDS

The vineyards we work with are farmed using the most up to date sustainable practices.

Art Den Hoed: The vineyard stretches for 250 acres over the south slope of the Rattlesnake Mountains in the Yakima AVA at 1300 feet elevation. The excellent air drainage and higher elevation work to preserve the natural acids in the grapes while flavors mature, making this site ideal for Syrah.

Hawk: 150 acres in the Wahluke Slope that was planted in 2010. The site has an elevation of 750-850 feet with a gentle slope to the southwest and has alluvial, sandy soils.

Roza Hills: At an elevation of 1350 feet above sea level the vineyard is in a natural southern sloping bowl that sits on the southern slope of the Rattlesnake Hills, planted in 1977. In 2006, Rattlesnake Hills was given its own AVA designation. Temperatures, which are among the most moderate in the state, provide consistent ripening, thanks to its geographical location. Soils, which are characterized by their fine texture, in contrast to the sandy soils found in nearby AVA regions. Consistent pH and neutral alkaline levels control vine growth and help to create balanced grapes.

