



2013 SUPER SUBSTANCE CABERNET SAUVIGNON STONERIDGE

Earthbound! Rich! Delicious! Velvety texture and a broad palate. Think...anise, graphite, pencil lead, savory herbs, red plum and all spice. It comes together seamlessly to deliver total satisfaction.

BLEND

100% Cabernet Sauvignon

APPELLATION

Columbia Valley

PRODUCTION

Yield: 2.5 Tons per Acre

100% Whole Berry

Yeast: Native

41 Days on Skins

50% New Barrique

22 Months Barrel Aged

WINE ANALYSIS

0.6 g/100mL Titratable Acidity

3.72 pH

13.5% Alcohol

CURRENT & PAST SCORES

93 Points, *Robert Parker's The Wine Advocate*

"The 2013 Super Substance Cabernet Sauvignon Stoneridge has a sexy profile (compared to the Merlot Stoneridge) and has ample black currants, licorice, graphite and spice to go with medium to full-bodied richness, ultra-fine tannin, solid mid-palate concentration and a great finish. Like all of the wines here, the winemaking is impeccable and while this can be enjoyed in its youth, it will have 15+ years of longevity as well."

VINEYARD

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

Stoneridge: Alluvial fan gravel bed, the site rests above the flood plain of the Columbia River. Under the topsoil is a layer of caliche and basalt 6-12" deep, creating a calcium and iron rich media that forces roots to struggle.

VINTAGE

The warmest vintage since 2003 cooled off just in time for harvest. The resulting wines were less likely to tip over into overripe favors or high alcohol levels, and picking proceeded at a normal pace. Total tonnage was up about 5 percent over 2012, a record for the state. 2013 made us thank Sweet Baby Jesus that our white wine vineyards are cool sites at higher elevation. 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 favored wine while still keeping focus.

