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Organic
Cabernet Sauvignon

Columbia Valley
Alcohol 13.5% by Volume

2007 Organic Cabernet Sauvignon

No Sulfites Added

Release Date: 03-01-08 Alcohol: 13.5%

Residual Sugar: 0.0 % Acidity: 0.65, pH 3.90

Tasting Notes: Did somebody just open a jar of blackberry preserves? Forward blackberry and black currant aromas are complimented by wood spice and toast. Flavors of currant, blackberry, and black cherry are framed by toasty vanilla and spice, with a hint of black pepper. The finish is focused, with a lingering balance of oak and dark fruit.

Winemaker's Notes: *The 2007 Organic Cabernet is the most complex wine we have made to date for this bottling. We had a number of lots of wine to choose from, and it was a treat to assemble the blend. I chose the yeast strain Maurivin 796 to enhance ripe varietal fruit characteristics in the Cabernet Sauvignon, along with providing a spicy complexity. After primary and malolactic fermentation, the Cabernet portion was in new French oak for 4 months. After many trials, we chose a final blend of 55% Cabernet Sauvignon from Rivercrest Vineyard (a new source for us in the lower Columbia Valley), 30% Cabernet Sauvignon from Arete` on the Wahluke Slope, 10% Merlot from our Estate Vineyard, and 5% Syrah, also from the Estate. No fining was done. The wine was blended and bottled in late February 2008. 4000 cases made.*