

# DESERT WIND

## 2016 CABERNET SAUVIGNON

### WAHLUKE SLOPE

#### WINEMAKER NOTES

Our Cabernet Sauvignon was fermented in stainless steel tanks with an average of 10 days of skin contact. After alcohol and malolactic fermentation, the wine was aged for 14-16 months, with time on French oak to add additional complexity and enhance mouthfeel. The Cabernet Sauvignon expresses flavors of dark cherry, blackberry, black currant and vanilla. Medium acidity and moderate tannins lead to a silky, but structured finish.

#### VINEYARD NOTES

The Wahluke Slope is located in Eastern Washington's Columbia Valley. The site is considered Zone 3, the hottest in the region. Our 480-acre vineyard is a southern facing block with a two percent slope and shallow, rocky soil. The vines are irrigated with an underground drip system; double catch wires are used to increase air circulation during the growing season. Leaf pulling and cluster thinning are important steps in aiding the ripening of the grapes.

#### HARVEST NOTES

The 2016 vintage experienced record growth in Washington State. A warm spring started an early growing season, but cooling in the fall allowed extra time for the grapes to hang on the vines and continue to develop.

The wines from this vintage show a great deal of structure, color and pronounced fruit notes, particularly those wines from Bordeaux varietals.

#### TECHNICAL NOTES

Cases produced: 5,000

Appellation: Wahluke Slope, WA

Vineyard sites: Desert Wind Vineyard

Harvested: September-November 2016

Fermentation: Closed top fermentation with circulations twice per day; 10 days of skin contact.

Maturation: Aged 14-16 months; French oak

Final #s: Alcohol 13.8% - TA 0.63 g/100ml - pH 3.71

UPC: 768154231588



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