

DESERT WIND

2010 Cabernet Sauvignon

Wahluke Slope, WA

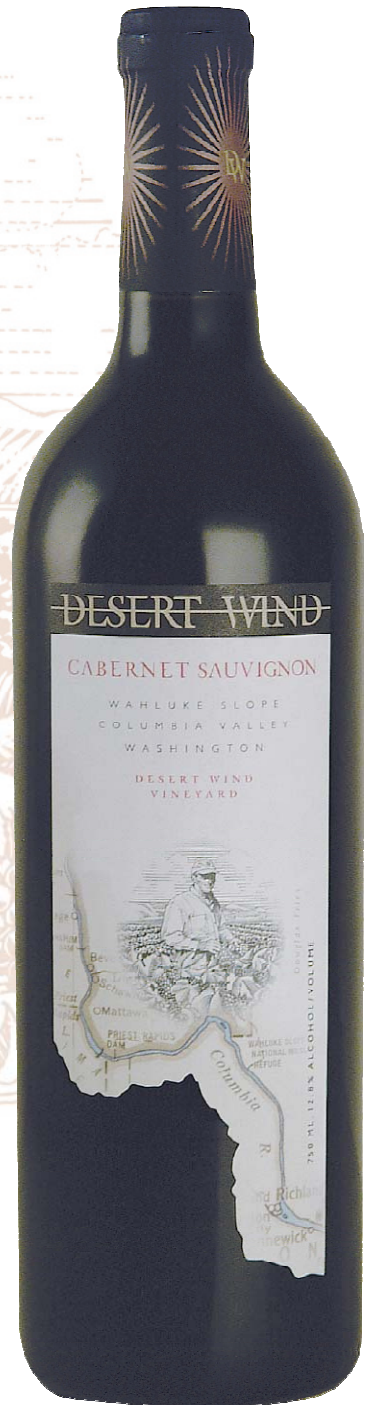
Cases produced:	4,975
Vineyards:	Desert Wind Vineyard, Olsen Brothers Vineyard
Appellation:	Columbia Valley, WA
Harvested:	October 2010
Fermentation:	Closed-top fermentation with circulation three times per day and with eight-ten days of skin contact
Barrel Regime:	Aged in French and American oak for 11 months
Blend:	96% Cabernet Sauvignon, 4% Cabernet Franc
Final #s:	Alcohol 14.5 % • TA 0.62 g/100ml pH 3.51 • RS 0.1 g/100ml
Release Date:	April 2012
UPC:	768154231588

Winemaker's Notes

Cabernet Sauvignon's signature flavors of cassis, dark cherry, and blackberry are intensified by the vineyard sites' hot, dry days and cool desert nights. Enjoy with robust foods such as lasagna, beef tenderloin, and eggplant marinara. Drink now or allow the wine to mature in the cellar for eight to 10 years.

Vineyard

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. Fruit was also sourced from the Olsen Brothers vineyard in the Columbia Valley.



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