



Tierra Labrada

2018 Cabernet Sauvignon, Elevation Estate Vineyard

Alc. 14.1% By Vol

Blend: Cabernet Sauvignon 87%, Merlot 10%, Petit Verdot 3%

Barrel Composition: 95% New French Oak, 5% Neutral French Oak

Terroir: Elevation is located along the North Fork of the Walla Walla River. Its location coupled with 1500 to 1700 ft elevation makes this a relatively temperate site in comparison to the rest of the valley. The vineyard is steep and south facing which allows for optimum sun exposure. The soil consists of silt and fractured basalt, requiring jackhammers to drill the holes for planting and resulting in the vineyard producing 1-1.5 tons/acre of beautifully concentrated fruit.

Growing Season: The 2018 growing season was another classic vintage for the Walla Walla AVA. We started bud break a few weeks early but mild weather throughout the growing season and into the harvest made for some beautifully balanced wines. We were able to comfortably hang the fruit till it was optimally ripe with our sun filled days, and the cool desert nights helped to preserve the wines natural acidity. The wines from this vintage have a riper fruit profile.

Vinification: Our 2018 Cabernet Sauvignon was fermented in open-top tanks. During fermentation, the wine was produced using pump-overs twice daily. The wine was aged in oak for 22 months before being bottled. This wine was racked using the old-world technique of soutirage traditionnel.

Winemaker's Impressions

Nose: *Cassis, marionberry, dark cherry, sage, forest floor, graphite*

Palate: *Elegant yet rich with chewy tannins and a long lingering finish*

Cases Produced: 75

Release Date: November 2020

Retail: \$95.00 per 750 ml bottle, \$200.00 per Magnum 1.5 Litter bottle

