CANVASBACK

2017 RED MOUNTAIN WASHINGTON STATE CABERNET SAUVIGNON

Home to some of Washington State's most celebrated vineyards, Red Mountain is renowned for Cabernet Sauvignon. With ideal southwest-facing slopes and significant day and nighttime temperature swings, this small but highly prized area in Eastern Washington produces exceptional wines. Named for the Canvasback duck, which is native to the Pacific Flyway, this wine was crafted from grapes cultivated by some of Red Mountain's finest growers. With Canvasback, our aim is to express and develop the depth, structure and sophistication that define wines from this young and exciting appellation.

VINTAGE NOTES

A cold winter resulted in a later start to the season, with budbreak in late April and bloom in early June. The cool weather continued into spring, resulting in slow and measured growth and a smaller-than-average crop. Temperatures warmed up beautifully in summer, but with no significant heat events the fruit was able to ripen at an ideal pace. The perfect conditions continued into fall, providing abundant hangtime. With lower yields, the 2017 wines have incredible concentration and unusually plush tannins. At the same time, the smaller crop resulted in excellent natural acidity, producing wines with grace and vibrant freshness.

WINEMAKING NOTES

This beautifully aromatic wine begins with luxurious layers of ripe strawberry, damson plum, and grenadine, as well as spicy notes of cinnamon and clove. The palate is inviting and rich, offering energetic tannins that frame the brambly fruit, and oak-inspired accents of cocoa and graham cracker. Bright and supple, this juicy expression of Red Mountain Cabernet glides to a long, complex finish, with hints of earth and generous red berry flavors.

WINEMAKING

APPELLATION	Red Mountain, Washington State
VARIETAL COMPOSITION	84% Cabernet Sauvignon, 11% Merlot, 2% Mourvedre, 2% Petit Verdot, 1% Syrah
OAK PROFILE & AGING	Aged 20 months in 94% French oak 42% new
ALCOHOL	14.7%
PH	3.84
ACIDITY	0.62g/100ml