



# RIDGE CREST



## CABERNET SAUVIGNON COLUMBIA VALLEY

### TASTING NOTES

At 95% Cabernet Sauvignon and 5% Cabernet Franc this wine displays solid Cabernet Sauvignon varietal character of dark cherry and blue fruits with herbal tones abounding on the nose. The fruit harmonizes with balanced acidity and soft tannin structure. The aftertaste is fresh and lingering.

### GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

### WINE MAKING NOTES

Brix: 23.5

Yeast: BCS103

Fermentation: Yeast inoculation occurred after 24 hours of cold-soaking on the skins, the primary fermentation lasted for 10 days then the wine was drained and the skins pressed to a combination of new and neutral French and American oak barrels for malolactic fermentation which lasted for 16 days. Racking occurred 2 weeks after the completion of malolactic fermentation and then every 6 months.

T/A: 0.53 grams/100ml pH: 3.91

Alcohol: 13.5% vol.