

DOUBLE CANYON

2012 DOUBLE CANYON VINEYARD CABERNET SAUVIGNON HORSE HEAVEN HILLS

THE ESTATE

Established in 2007, Double Canyon Vineyard resides in the heart of the award-winning Horse Heaven Hills. This appellation is a historic source for many wineries, but Double Canyon is one of few estate properties located in this corner of Washington State. Named for two ravines that run through the property, Double Canyon produces an estate-grown wine that expresses the individuality of our vineyard in this distinctive windswept, desert appellation.

THE WINE

Our 2012 Double Canyon Vineyard Cabernet Sauvignon is accented by Syrah and a touch of Malbec, all of which comes from our own estate. All of the lots were hand harvested, with small lots hand punched down. After dryness was achieved with pressing, the wine was barrel aged for 18 months using 40% new French oak.

**THE PERSISTENT WIND
THAT COMBS ACROSS THE
DESERT LANDSCAPE SETS
THIS PLACE APART**

VINTAGE

2012 proved to be a classic Washington harvest, concluding with a beautiful Fall that allowed fruit to mature at a spectacular rate and accumulate as much sun as possible. We harvested the Estate Cabernet Sauvignon right at the end of October and the beginning of November. The crop load on the vines was well controlled along the desired targets, leading to a balanced vintage with a great expression of fruit.

TASTING NOTES

Our 2012 Double Canyon Estate Cabernet Sauvignon expresses aromas of violet and floral potpourri - emblematic flavors of Washington - as well as hints of fresh cherry and red plum. The entry possesses good acidity, with the influence of French oak transforming red cherry into cassis and cream. Plum soda and hints of briary dark fruit intermix and emerge to give the palate complex layers, leading into a long, juicy finish with lingering notes of mouthwatering violet and red plum.



APPELLATION: DOUBLE CANYON VINEYARD, HORSE HEAVEN HILLS

BLEND: 76% CABERNET SAUVIGNON, 15% SYRAH, 9% MALBEC

ALCOHOL: 14.5% RELEASE DATE: MARCH 2015 SRP: \$65

BARREL REGIMEN: 18 MONTHS IN FRENCH OAK; 40% NEW OAK, 60% 2-YEAR-OLD BARRELS