

2018 CABERNET SAUVIGNON Walla Walla Valley

Within Washington State, with its Cabernet Sauvignon-friendly climate and soils, the Walla Walla Valley AVA occupies a very special place, with just the right amount of warmth and a generous variety of soil types and elevations, coupled with decades of tradition in growing world class Cabernet Sauvignon.

With 30 years of experience as Cabernet Sauvignon specialists, working with established, dedicated winegrowers, we've sourced this bottling from a selection of the sweet spots of Cabernet Sauvignon terroir, in deep silt-loam soils, thin wind-deposited silt on basalt, and cobblestone gravel at multiple-elevations around the AVA.

VITICULTURE & WINEMAKING

100% Cabernet Sauvignon. Open top fermented, aged in 35% new American, French and Hungarian barrels (225L barrels) for 22 months. Crossflow filtered.

VINTAGE

The 2018 vintage began with a cool, wet winter with above average snowfall, with bloom slightly delayed. During the peak of summer, the fruit caught up in July and August with hot, clear days. Temperatures cooled considerably during harvest, which allowed for luxurious amounts of hang time. 2018 produced generous, plush wines with well-integrated tannin and acid structure. They are potently aromatic and deceptively approachable, yet very capable of ageing in the cellar. Harvest started on the 25th of September and the last lot was brought in on October 12th.

TASTING NOTES BOBBY RICHARDS, WINEMAKER

Garnet in color opening with aromas of black cherries, anise, cocoa powder, baking spices, cordial, with hints for fresh herbs and wet earth. Medium body wine with lush texture, firm tannins and balanced acidity shows flavors of dried cherries, raspberry, dark chocolate, cinnamon stick, and vanilla bean with a touch of dried herbs. Peak drinking within 3-5 years from vintage date but will age nicely up to 10 years. Pairs well with heavy dishes like rib eye or beef bourguignon or mushroom gratin.

ANALYSIS

VARIETALS 100% Cabernet Sauvignon

ALCOHOL 14.6% PH 3.77 TA 5.39 g/L

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