



## 2011 OBELISCO “Estate” Cabernet Sauvignon

**AVA:** Red Mountain

**Winemakers:** Sarah Goedhart, Pete Hedges, Doug Long

**Blend:** 80% Cabernet Sauvignon 20% Merlot

**Vineyards:** 100% Obelisco

**Bottling:** 697 cases 750ml

**Alcohol:** 14.4% vol.

**Barrels:** 27% new oak; approximately 50% American, 25% French, 25% Hungarian.

**Tasting Notes:** Dark purple, red color. Deep, rich dark blackberry and plum fruit aromas with mincemeat spice, graham cracker accompanied by a concentrated sweet vanilla bean background. On the palate this wine is full, rich and slightly sweet with blackberry fruit, mincemeat spice, toasted oak and hints of graham cracker, clove and vanilla. The mouth feel is lush and smooth on the entry and in the mid-palate and finishes long with perfect balance of acid and tannins.

**Cellaring:** Because it is made from Red Mountain grapes this wine should age well for the next 10 to 15 years. Because it is mostly Obelisco fruit it is soft and inviting now.

**Production:** all the fruit for this wine is from Obelisco Vineyard. The high density planting yields smaller berries, which contribute to the concentrated flavors, yet the fruit from this vineyard always makes wines with luxurious tannins and mouth feel. Combine this with 19 months in 27% new oak and you get a wine that invitingly combines great fruit and oak.

**Harvest notes:** 2011 was the coolest vintage on record in Washington State with the growing season registering about 11% fewer heat units than average. Although ripening was delayed 2 to 3 weeks, the warmer Red Mountain AVA meant there was a long, warm post-veraison period that allowed the grapes to fully mature. This meant the fruit had great acid retention and developed intense flavor and color, which resulted in fruitier, more structured wines with nice acidity and great varietal character.

