



2011 OBELISCO Electrum Cabernet

AVA: Red Mountain

Winemakers: Sarah Goedhart, Pete Hedges, Doug Long

Blend: 88.4% Cabernet Sauvignon 8.7% Merlot 2.9% Malbec

Vineyards: 100% Obelisco

Bottling: 315 cases 750ml

Alcohol: 14.4% vol.

Barrels: 27% new oak; approximately 60% American, 40% French

Tasting Notes: Deep purple red, almost black color. Luxurious, deep aromatics include ripe, dark black cherry, blackberry, raspberry candy and plum fruit aromas, with mincemeat, pumpkin pie spice, clove, tar and cocoa dust. On the palate this wine is full-bodied and very slightly sweet with ripe blackberry, Bing cherry, toast and mincemeat spice with a hint of cocoa dust. The mouth feel is lush on the entry, lush but gripping in the mid-palate with a slightly dusty tannins on the long finish.

Cellaring: Since this wine is mostly Red Mountain Cab it should age well for the next 10 to 15 years. That being said, it is typical of Obelisco fruit in that it balances quickly lending itself to good drinking right now.

Production: The fruit for this wine is from Obelisco Vineyard. The high density planting yields smaller berries, which contribute to the concentrated flavors. Combine this with 19 months in 27% new oak, 60% American and 40% French, and you get a wine that seamlessly 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.

