



## 2012 OBELISCO Electrum Cabernet Sauvignon

**AVA:** Red Mountain

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

**Blend:** 90% Cabernet Sauvignon, 8% Merlot, 2% Malbec

**Vineyards:** 100% Obelisco

**Bottling:** 570 cases 750ml 100 Magnums

**Alcohol:** 15.4% vol.

**Barrels:** 25% new oak; approximately 60% American, 40% French



**Tasting Notes:** Dark purple, red color. Dark blackberry fruit aromas with mincemeat spice, black and red licorice and a sweet vanilla toast background. On the palate this wine is full, rich, and slightly sweet with blackberry fruit, mincemeat spice, toasted oak and hints of custard, clove and wet earth. The mouth feel is lush and smooth on the entry and in the mid-palate and finishes long with nicely balanced acid and noticeable tannins, which make for a long, long finish.

**Cellaring:** Because it is made from Red Mountain grapes this wine should age well for the next 10 to 15 years. Because it is Obelisco fruit, it is soft and inviting now for wine that is 90% Cabernet.

**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 25% new oak and you get a wine that invitingly combines great fruit and oak.

**Harvest notes:** 2012 was another excellent and more normal vintage in Washington State, which was a welcome change after the cooler and wetter 2010 and 2011 vintages. The “fading” La Nina current brought warmer and more consistent spring and summer temperatures. The extended warm, dry autumn had perfect 80 to 85 Fahrenheit afternoon highs and 40 to 50 Fahrenheit lows without rain. The result was great set that yielded ripe, disease free fruit with good natural acidity. The resulting wines reflect the excellent qualities of the fruit. Probably one of the top 5 vintages in the history of Washington State.

