



## 2012 OBELISCO Cabernet Sauvignon

**AVA:** Red Mountain

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

**Blend:** 76% Cabernet Sauvignon, 13% Merlot, 11% Malbec

**Vineyards:** 100% Obelisco

**Bottling:** 1169 cases 750ml 100 Magnums

**Alcohol:** 15.2% vol.

**Barrels:** 20% new oak; approximately 63% American, 37% French

**Tasting Notes:** Dark purple, red color. Sweet and spicy graham cracker, mincemeat, black cherry and black berry aromas with wet earth, vanilla and butterscotch pudding notes. 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, big and juicy on 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 15 to 20 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 20% 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.



2015 Richard Duval Images

