

# CANVASBACK

2012  
RED MOUNTAIN  
WASHINGTON STATE  
CABERNET SAUVIGNON

WINEMAKER

Brian Rudin

COMPOSITION

85% Cabernet Sauvignon  
15% Merlot

COOPERAGE

18 mo. 100% French Oak  
40% New, 60% 2nd  
Vintage

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TASTING NOTES

Aromas of blueberry, plum and licorice rise from the glass supported by earthy minerality. Firm tannins support layers of lush fruit and earth, as well as notes of herbs and spices.

RECOMMENDED PAIRINGS

Marinated Rib-Eye and Roquefort, Roasted Lamb with Herbs and Charred Gruyere Burger.

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