

# CANVASBACK®

WASHINGTON STATE

## 2012 CANVASBACK RED MOUNTAIN WASHINGTON STATE CABERNET SAUVIGNON

Home to some of Washington State's most celebrated vineyards, Red Mountain is renowned for Cabernet Sauvignon. With ideal southwest-facing slopes and significant day and nighttime temperature swings, this small but highly prized area in Eastern Washington produces exceptional wines. Named for the Canvasback duck, which is native to the Pacific Flyway, this wine was crafted from grapes cultivated by some of Red Mountain's finest growers. With Canvasback, our aim is to express and develop the depth, structure and sophistication that define wines from this young and exciting appellation.



### 2012 Harvest Notes

The 2012 vintage offered a classic Washington growing season on Red Mountain with temperatures that tracked right along our 20-year average. There was very little precipitation around bloom, so we had an ideal fruit set. Though summer was warm and dry, thoughtful irrigation meant that while the roads were dusty, the grapes were happy. An early September heat spike was followed by an ideal period of moderately warm days and cool nights. This perfect end-of-season weather, and the fact that there were no fall frost or rain events, resulted in pristine, perfectly ripe fruit with beautiful depth and intensity and healthy natural acids.

### Comments from the Winemaker

Alluring aromas of blueberry, black cherry, plum and licorice rise from the glass supported by earthy minerality and hints of dry desert sage. While the entry is rich and juicy, the wine reveals its full structure and intensity on the mid-palate, where firm, fine-grained tannins support layers of lush fruit and earth, as well as notes of savory herbs and exotic spices.

### Varietal Content

85% Cabernet Sauvignon, 15% Merlot

### Harvest Information

Appellation: Red Mountain

4 vineyards harvested

Harvest Dates: September 28—October 24, 2012

Average Sugar at Harvest: 26.4° Brix

### Cooperage

16 months in oak

100% French oak- 64% new, 36% neutral

### Production and Technical Data

Alcohol: 14.5%

0.57 g/ml titratable acidity

pH: 3.78

Bottled: May 2014

Release Date: September 2014