

CANVASBACK®

WASHINGTON STATE

2013 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.

2013 Harvest Notes

The 2013 vintage offered picture-perfect growing conditions on Red Mountain, with gorgeous warm weather all season long and an ideally timed cooldown in the run-up to harvest. Though summer temperatures were consistently above average, there were few prolonged heat events. Cooler weather late in the season provided sunny days in the low 80s and nights in the mid-50s. This allowed for an extra two weeks of flavor development, while also ensuring fully ripened tannins, resulting in Cabernet Sauvignon with considerable gravitas and volume, as well as finesse and a supple, rounded texture.

Comments from the Winemaker

A gorgeous expression of Red Mountain Cabernet Sauvignon, this wine begins with effusive aromas of blackberry, marionberry and black cherry. As it evolves, layers of mocha, cinnamon and clove reveal themselves, as well as hints of sarsaparilla and black licorice, all of which frame the fruit, while adding depth and nuance. The palate is supple and juicy, with a voluminous texture, hedonistic black fruit and a complex French oak-inspired spice box note that carries through to a long and sophisticated finish.

Varietal Content

88% Cabernet Sauvignon, 9% Merlot, 3% Malbec

Harvest Information

Appellation: Red Mountain

7 vineyards harvested- Ambassador, Shaw, Quintessence, Kiona, Canyons, Obelisco and Klipsun.

Harvest Dates: September 9—October 16, 2013

Average Sugar at Harvest: 26.2° Brix

Cooperage

16 months in oak

100% French oak- 40% new, 60% neutral

Production and Technical Data

Alcohol: 14.5%

0.58 g/ml titratable acidity

pH: 3.82

Bottled: May 2015

Release Date: September 2015

