

# 2015 CANVASBACK RED MOUNTAIN WASHINGTON STATE CABERNET SAUVIGNON

*Red Mountain is revered among wine critics and oenophiles for producing world-class Cabernets.*



**Composition:** 81% Cabernet Sauvignon, 11% Merlot, 3% Petit Verdot, 3% Malbec, 2% Cabernet Franc

**Market Trends/Opportunity:** Cabernet \$25+ SRP category is +9% vs. PY.

**Winemaker:** Brian Rudin

**Availability:** National

**Appellation:** Red Mountain | Washington State

**SRP:** \$40

**Winemaking & Sourcing:** We source our fruit from some of the preeminent vineyards around the small but highly acclaimed 600 acre AVA, including Ambassador, Shaw, Quintessence, Kiona, Canyons, Obelisco and Klipsun. Klipsun was named by *Wine & Spirits* magazine as one of the Top 100 Vineyards in the US.

**Tasting Notes:** This wine offers effusive aromas of Bing cherry, ripe strawberry and plum. As it evolves, additional aromas of molasses and ginger reveal themselves, along with a savory whiff of sagebrush that echoes Red Mountain's desert environment. On the palate, the wine has notable presence and depth. The entry is creamy and fine-grained, and a voluminous mid-palate displays gorgeous flavors of black plum, marionberry and grenadine, with notes of nutmeg and hazelnut adding complexity to the juicy fruit.

**Key Accolades:** v15 93 Pts., *Wine & Spirits*. v15 92 Pts., *Wine Advocate*. v15 92 Pts., *James Suckling*. v14 92 Pts., *Wine Enthusiast*. v14 91pts., *Wine & Spirits*. v13 94 Pts., *Wine & Spirits*. v13 90 Pts., *Wine Enthusiast*.

**Recommended Pairings:** The integrated tannins in this wine call for grilled meat and game: steak with blue cheese butter and roasted lamb with herbs and charred gruyere burger.

**UPC:** 66957604000 3

**SCC/Case Code:** 2066957604000 7

**TTB Approval:** 16043-001-000477

**Marquee Accounts:** Flemings, Palm Restaurant, Delmonico Steakhouse, Buccan Palm Beach

**Alcohol:** 14.5%

**Formats Available:** 750ml, 1.5L