

CABERNET SAUVIGNON

CADARETTA



2011 CADARETTA CABERNET SAUVIGNON

ABOUT THE WINE

The 2011 vintage in Washington State was cool overall, with warm, sunny and consistent weather in the fall: a true Indian Summer. The cool mid-summer made for graceful tannin formation in grapes, while acidity levels remained high going into harvest. The sun and gentle warmth of fall were able to effect physiological ripeness in grape skins, while sugars remained low. We were pleased to be able to harvest the majority of grapes for this blend around 24.5 to 25.0 brix.

TASTING NOTES

Deep ruby/purple in color. Showing effusive plum fruit and black cherry, with notes around the edges of raspberries and black fruits. Lightly roasted coffee notes mix with baker's chocolate, cinnamon and clove. The wine is bright, supple, and expressive at first sip, leading through a juicy core of black fruit, while tannins build towards the finish. Gentle, seductive and silky, the 2011 Cadaretta Cabernet is a smooth operator with grace and polish. Drink 2014 to 2022.

VARIETAL COMPOSITION: Cabernet Sauvignon 82%, Merlot 8%, Malbec 6%, Petit Verdot 4%

GRAPE SOURCES:

- Red Mountain 53%
- Walla Walla Valley 27%
- Horse Heaven Hills 12%
- Columbia Valley 8%

FERMENTATION: Fermented 53% in upright oak tanks, 47% in Stainless Steel. Average days skin contact 18 days

BARREL AGING: 19 Months in French Oak, 51% new oak

TOTAL ACIDITY/pH: 5.8 g/L; 3.77

ALCOHOL: 14.4% by volume

BOTTLING DATE: 7/10/2013

PRODUCTION: 840 nine liter cases

MIDDLETON
FAMILY WINES

