



SPRINGBOARD

CADARETTA

2011 CADARETTA SPRINGBOARD

ABOUT THE WINE

Springboard is a reserve blending of our top barrels from each vintage. Barrels are racked individually for their entire duration in cellar to allow for the best selection of unblended wines. 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

Notions of berry compote, red licorice and pie filling show a purity of fruit, framed with spiced aromatics of cedar, cassis, caramel and cinnamon. The fruit has almost a candied essence to it as it drips confection-like tones. On the palate, the 2011 Springboard is juicy and long, intensely flavored with mouth-watering red fruits. Tannins are ripe, sweet and flood the palate with layers of texture. With plush mouthfeel matched against bright natural acids, the wine holds a finish long after the last sip.

VARIETAL COMPOSITION: Cabernet Sauvignon 80%, Petit Verdot 20%

GRAPE SOURCES:

- Red Mountain 80%
- Walla Walla Valley 20%

APPELLATION: Columbia Valley

FERMENTATION: Fermented 80% in upright oak tanks, 20% in Stainless Steel.

Average days skin contact 21 days.

BARREL AGEING: 19 Months in French Oak; 100% new oak

TOTAL ACIDITY/pH: 6.0 g/L; 3.81

ALCOHOL: 14.3% by volume

BOTTLING DATE: 7/10/2013

PRODUCTION: 190 nine liter cases

MIDDLETON
FAMILY WINES

