



2016 J&S Vineyards Cabernet Sauvignon



Alcohol label %: 14.5 | **pH:** 3.68 | **Acidity (TA):** 6.7 | **Residual Sugar (g/L):** 0.0 |
Drink starting in: 2018 | **ending in:** 2035

Harvest

95% Cabernet Sauvignon, J&S Vineyards, block 3. 5% Petit Verdot, Frazier Bluff. 33% new oak. Clones 191 and 4 Cabernet Sauvignon.

Winemaking

At harvest, the grapes were ready to be picked on September 20th at a bit lower sugar than most Walla Walla Cabs, 24 Brix. The grapes were destemmed with the use of enzymes for settling and juice extraction and an ascorbic acid and SO₂ blend to control oxygen contact. The wine was fermented with D254 yeast in an open top fermenter at a warm temperature for a red, 90 degrees. The wine was coinnoculated for ML and fermented to dryness and pressed off the skins to tank. A day later, the wine was moved to barrels to complete ML. Total time: 9 days in fermentation. After secondary fermentation was complete, SO₂ was added. The wine was racked off the lees after nine months and was racked only three times. The wine was crossflow filtered before bottling and went to bottle on August 28th, 2018. 33% new oak.

Bottling

Dark garnet in color, this wine opens with strong aromas of black cherry, black currant, and plum fruits as well as sweet tobacco and violets. On the palate, cherry, plum, and cranberry flavors merge with leather and pencil shavings, which transitions from firm tannins to bright acidity. The long finish evolves into vanilla, almond, and dark chocolate from 33% new oak aging. 3.68 pH, and 6.7 g/L of titratable acidity. Drink 2019 through 2035.