

Tech. info: **2015 La Chanterelle Cabernet Sauvignon**

vintners notes:

- * Wahluke Slope AVA, Riverbend Vineyard, hand picked 10.02.2015 one ton of grapes
 - * Sugar Brix samples by refractometer, before crush, 27/27/28/27
 - * Fermented using 5 open-end 60gal oak barrels
 - * 3 day cold soaked, 50% full stems fermented, hand de-stemmed during fermentation 2-3 times a day [punchdown routine], no stems remaining for press
 - * Birx 0/0.5/05/0/-0.5 (10.17.2015) moved to 11 days extended maceration [with skins/seeds into closed-end barrels] by inserting lids and moving barrels from vertical to horizontal position. From five open barrels to four enclosed barrels.
 - * Pressed 10.28.2015 for final two barrel production
 - * MLF Malolactic Fermentation (completed 12.11.2015)
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* Bottling day 07.29.2017 [aged 22 months in oak barrels], 48 cases produced. All of our wines are cared for with great attention to detail. We meticulously sort grapes and hand remove berries from the stems, only 50% machine crush was involved with this vintage. This allows a unique full berry fermentation and full body integration while preserving a high fruit character.

* Notes of pine needles with dark cherry mouthful. Finish lingers and stays on your palate for some time due to extended maceration/barrel fermentation technique used to produce this wine.

* 15.6 % alc pH 3.81 titratable acidity 6.9g/L

