

2016 PATTERSON CELLARS CABERNET SAUVIGNON-MALBEC



TECHNICAL DATA

AVA: Red Mountain

VARIETAL COMPOSITION: 60% Cabernet Sauvignon, 40% Malbec

VINEYARD SOURCES: Quintessence, Scooteney Flats

CELLAR TREATMENT: 100% French oak, 25% new, aged 18 months

PRODUCTION: 247 cases ALCOHOL: 14.7% by volume

TASTING NOTES

This blend of Cabernet Sauvignon and Malbec showcases both varietals and the famed Red Mountain AVA in Washington State. The wine opens with intense aromas of ripe blackberries and blueberries, backed up by hints of sweet caramels, vanilla, cocoa and sage. Flavors of dark cherries and blackberries dominate and fill your mouth, giving way eventually to a finish of lingering fruit and the fine dusty tannins that make Red Mountain famous. Enjoy this wine with your favorite grilled meat.

PRODUCTION NOTES

The Cabernet Sauvignon in this blend is all from Quintessence Vineyard on Red Mountain. We harvested it on September 30, 2016. Primary fermentation took place in 1.5 ton stainless steel fermenters, and lasted ten days. The Malbec is from Scooteney Flats, also on Red Mountain. It was harvested on September 16, 2016 and fermented in a temperature controlled stainless steel tank. Primary fermentation lasted eight days. Both lots were stored in 100% French oak, roughly 25% new. Once in barrel, the 2016 vintage was racked once and kept on oak for 18 months before final blending and bottling which took place in June of 2018. The blend utilized 50% free run Cabernet and 50% pressed Cabernet. The Malbec pressed wine and free run were combined before barreling down.

