

2015 PATTERSON CELLARS CABERNET SAUVIGNON



TECHNICAL DATA

AVA: Red Mountain

VARIETAL COMPOSITION: 100% Cabernet Sauvignon

VINEYARD SOURCES: Quintessence, Connor Lee, Stillwater Creek
CELLAR TREATMENT: 92% French oak, 8% American oak, 35% new

PRODUCTION: 257 cases
ALCOHOL: 14.9% by volume

TASTING NOTES

Dark ruby and purple in color, our 2015 Red Mountain Cabernet Sauvignon opens with an intense nose of blackberry cobbler and coffee, with lighter notes of vanilla, raspberry and Rainier cherries. Left alone in the glass for a few minutes additional notes of rosemary and dried flower petals also emerge. On the palate, flavors of blackberry, black cherry, blueberry, chocolate and molasses abound, leading to a finish featuring lingering fruit, with light pipe tobacco and leather notes. Decant to enjoy this Cabernet to its fullest today or hold as it continues to evolve over the next 5-7 years.

PRODUCTION NOTES

The 2015 vintage marked the second year of our relationship with Quintessence Vineyard on Red Mountain. 2015 was also an extraordinarily warm year in eastern Washington, leading to record early fruit harvests. Even though we "let it hang", we harvested our Cabernet Sauvignon from Quintessence on September 15. For comparison, in 2017 our fruit at Quintessence was harvested on October 6. Once at the winery, we cold soaked the destemmed whole berries for three days before inoculation. Primary fermentation took eight days, after which the wine was gently pressed and barreled down. The wine was racked twice before bottling and blended with small amounts of complimentary Cabernet Sauvignon from Conner Lee and Stillwater Creek Vineyards. Bottled in early June of 2017.

