

TENOR

2017 Cabernet Sauvignon



The 2017 Tenor Cabernet Sauvignon was crafted from a couple vineyards across two separate AVAs in Washington State: Royal Slope and Red Mountain. Farmed using sustainable practices, the vines were limited to one or two clusters per shoot for maximum concentration. They were then hand-harvested over several early mornings throughout October, with the final pick on October 28th, 2017.

Upon arriving in the winery, each cluster was hand-sorted, berry-sorted, and then fermented in stainless steel (76%) and concrete (24%) tanks. Using only the free-run wine, it was then moved to 100% new custom French oak barrels for 23 months of cellaring. After nearly 50 individual evaluations by our winemaking team, only 6 barrels were selected and bottled, without fining or filtration, on September 11th, 2019, resulting in only 146 cases.

“Similarly, inky purple-colored, the 2017 Cabernet Sauvignon gives up lots of classy cassis like fruits as well as ample graphite, classy oak, white flowers, and hints of espresso. All Cabernet brought up in new oak, it has remarkable purity, medium to full body, a seamless, silky mouthfeel, and awesome tannins. It’s beautifully done. Give bottles 3-5 years in a cool cellar and it will keep for 20 years or more.”

-95+ points, Jeb Dunnuck, jebdunnuck.com

SELECT VINEYARDS

- ① Royal Slope AVA Stillwater Creek Vineyard
- ② Red Mountain AVA Shaw 32 Vineyard

Labeled AVA	Columbia Valley
Case Production	146
Varietal Breakdown	100% Cabernet Sauvignon
Fermentation	76% stainless steel and 24% concrete tanks
Aging	23 months in 100% new French oak
Alcohol	15.3%
Drinkability	Now-2032
Retail	\$80

