

# Tasting Notes

## 2011 Moonspell Cabernet Sauvignon Columbia Valley



**Vintage Notes:** We harvested reds as much as 2-3 weeks earlier than average. 2011 started with much cooler temperatures than normal and up until late summer. A late warm spell saved the season and brought the much needed ripening. We chose extended hang time which allowed for incredible flavor development without any unripe characteristics. Our 2011 wines show very fine natural acidities and perfectly balanced fruit and spice characters with plenty of Washington terroir.

**The vineyards** for this Cab were carefully selected for their attributes and characteristics that increase complexity and flavor. Planted in 2000, Stone Tree is the best growing site on the Wahluke slope and is the backbone of the flavor profile and structure. The Walla Walla vineyards add elegance and balance. The Benches vineyard is Bio Dynamic, has the Columbia River just behind it and offers brightness and acidity. Terra Blanca located in Red Mtn delivers robust tannins and big fruit. Planted in 2009 Candy Mtn which is adjacent to Red Mtn offers deeply rich fruit flavors and a velvety finish.

### Appellation/Vineyards:

47% Stone Tree (Wahluke Slope); 24% Les Collines, 4% Lake Shore (Walla Walla); 9% The Benches (Horse Heaven Hills); 8% Terra Blanca (Red Mountain); 8% Candy Mtn (Columbia Valley)

**Final Blend:** 84% Cabernet Sauvignon, 7% Petit Verdot, 4% Cabernet Franc, 4% Malbec and 1% Merlot

**Aging:** 20 months in Oak; 85% French Oak, 10% Hungarian oak and 5% American Oak.

### Bottle Date, Alc., & Cases Produced:

July 1, 2013 14.4% alc. 1730 Cases (750 ml)

**Tasting Notes:** Seductive aromatics of cherry and blackberry combine with cocoa on the nose. The palate offers intensity and weight showcasing cassis, blackberry and currant layered with spice, plum and mixed berries. The texture is firm and opulent but refrains from overwhelming the fruit. The long-lasting finish is ribbons of anise and bitter-sweet chocolate intertwined with blue and blackberry flavors.