

Tasting Notes

2012 Moonspell Cabernet Sauvignon

Columbia Valley



Vintage Notes: The 2012 growing season came in like a lion, cooler than normal and above average rain through the spring. The sky cleared during the first week of June and things began to dry out and temperatures in June and July were average. It warmed up in August and temperatures stayed above average with only light rain through October. Overall the season was a little late but Mother nature gave us a great growing season and perfectly balanced fruit and spice characters with plenty of Washington terroir.

91 Points
The Wine Advocate

Tasting Notes:

The beginning is earthy, tobacco, blackberry and plum. The remainder of the nose is intense cassis. Deep and Darth Vader Dark the palate is intense blackberry with a light dusting of cedar. Fine integrated tannins create a latticework around a black cherry core.

Appellation/Vineyards:

47% Les Collines, (Walla Walla); 42 % Stone Tree (Wahluke Slope); 11% Candy Mtn (Columbia Valley)

Final Blend: 94% Cabernet Sauvignon & 6% Petit Verdot

Aging: 20 months in 33% New Oak; 66% French Oak, 28% American oak & 6% Hungarian Oak.

Bottle Date, Alc., & Cases Produced:

July 1, 2014 14.4% alc. 1290 Cases (750 ml)

Winemaking Notes: We generally harvest our Cabernet Sauvignon later in the season than most wineries. We rely on both chemical analysis and flavor analysis to determine ripeness. Often the grapes will reach sugar targets long before they taste ripe. When they taste ripe, the cabernet sauvignon clusters are hand harvested, hand sorted, destemmed and lightly crushed. We only use gravity to move the crushed grapes and juice. Fermentations in 2012 Averaged 27 days. With the shortest being 12 days and the longest being 41 days. No pressed wine is used in making Moonspell.