

# Tasting Notes

## 2013 Moonspell Cabernet Sauvignon

### Columbia Valley



#### Vintage Notes:

The 2013 growing started slowly, with an extended bloom period due to cooler than average temperatures. After bloom we couldn't have programmed better growing conditions. Very warm days and cool clear nights were the norm. A few scattered thunderstorms hit sections of the growing area but there was no significant rainfall after early June, allowing for precise canopy management. Through July and August we had warmer than normal temperatures and no rainfall. Harvest ended up starting about a week early from the warm sites, but as things cooled off we were able to slow down things in the Walla Walla valley and allow the fruit to get fully mature for perfect flavors. Over all the 2013 vintage will prove to be an excellent vintage.

#### Tasting Notes:

The fruit is black as night on the nose, black cherry, blackberry and cassis mingle with light spice and heavier earthiness. The palate is also dominated by dark fruit, vibrant blackberry, deep dark currant and plum set in a bowl of light spice and smooth tannins. The finish is cedar, cherry flesh and blackberry.

#### Appellation/Vineyards:

34% Les Collines & 13% Bergevin Springs (Walla Walla); 47 % Stone Tree (Wahluke Slope); 6% Candy Mtn (Columbia Valley)

**Final Blend:** 81% Cabernet Sauvignon, 8% Petit Verdot, 8% Malbec & 3% Merlot

**Aging:** 18 months in 30% New Oak; 76% French Oak, 14% American oak & 10% Hungarian Oak.

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

June 30, 2015 13.9% alc. 2015 Cases (750 ml)

**Winemaking Notes:** Harvested in the late portion of the season, 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. Fermentation times in 2013 averaged 24 days, with the shortest being 14 days and the longest being 31 days. No pressed wine is used in making our Moonspell. The free run juice is barrel aged for 18 months, thoughtfully blended by our winemaking staff and bottled.