

STEAK HOUSE

2008 Steak House 100% Cabernet Sauvignon

HOUSE WINE is the wine you drink anytime with anything...honest, tasty & real.

I have now defined it one step further with STEAK cab is king. The queen of FISH HOUSE is Sauvignon Blanc. They go together like a hand and a glove.

COLUMBIA VALLEY

Washington's success with vinifera grapes is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor development in the grapes. Warm daytime temperatures ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity. Creating wines with perfect balance and flavors.

VINTAGE NOTE

The 2008 harvest began in late September, perhaps the most delayed harvest since 1993. Harvest wrapped up in the first part of November. Overall the wines have great fruit flavor definition, medium bodied and complex. The reds, Merlot, Syrah and Cabernet Sauvignon, always do well in the state and the 2008 vintage is no exception. The white varietal stars, Chardonnay and Riesling, shine as well this vintage.

TASTING NOTE

Inviting blueberry, strawberry, peppercorn, spice and notes of smoke swirl around the glass. These wonderful aromatics lead to concentrated flavors of plum, black pepper and cedar on the palate. The smooth finish is complemented by lingering fruit and rounded tannins.

BLEND

Cabernet Sauvignon 100%

BOTTLING

PH 3.84
TA 0.5
Alc. 13%



MY HOUSE IS YOUR HOUSE