



2006 Sagelands Vineyard Cabernet Sauvignon Four Corners

VINTAGE

2006

APPELLATION

Columbia Valley

VARIETAL COMPOSITION

81% Cabernet Sauvignon
8% Malbec
6% Merlot
3% Syrah
1% Cabernet Franc
1% Petit Verdot

BARREL AGING

16 Months
100% American Oak
15% New Oak

AGEABILITY

2 to 3 years

PRODUCTION STATISTICS

Wine Acidity	5.7 g/L
Wine pH	3.78
Alcohol	14.1%

ABOUT THE WINE

The perfect combination of ripe fruit, smooth tannins and balanced acidity makes our 2006 Cabernet Sauvignon an approachable wine of great expression. Elegant and ruby colored with a delicate nose of Bing cherry and chocolate aromas, the supple palate shows juicy mixed berry flavors with silky tannins and a round, smooth black licorice finish.

Enjoy this medium-bodied wine paired with Moroccan couscous with lamb and chicken, braised pork with egg noodles, veal scaloppini served with a wild mushroom cream sauce and polenta, or an assortment of artisan cheeses.

ABOUT THE VINEYARDS

We sourced grapes from four distinct appellations in eastern Washington's Columbia Valley. The predominant Cabernet Sauvignon came from the Doval Vineyard, located at the bottom of Saddle Mountain by the Columbia River. This warm, well-drained incline produces grapes with ripe strawberry and blackberry flavors. The balance of the fruit came from three established vineyards: Andrews Vineyard on Horse Heaven Hills, Spring Creek Vineyard in lower Yakima and Elephant Mountain Vineyard perched high in the Rattlesnake Hills.

ABOUT THE VINTAGE

The 2006 vintage was a great growing season with mild conditions and no real stress for the vines. Significant rainfalls in early spring gave a good head start to vine growth while drier weather around bloom time led to optimum pollination and excellent fruit set. Summer months underwent classic Eastern Washington weather with quite hot temperatures and no rainfall. Moderate temperatures in early fall allowed for longer hang time resulting in deeper color intensity and fruit characteristics.

TASTE PROFILE

FLAVOR INTENSITY

LIGHT MED HIGH

SWEETNESS

DRY MED SWEET

ACIDITY

FLAT MED CRISP

TANNIN

NONE MED DRY

OAK

NONE TOASTY/VANILLA OAKY

BODY

LEAN MED FULL