

2008

FORESHADOW

CABERNET
SAUVIGNON



TASTING NOTES

Our Foreshadow Cabernet Sauvignon showcases our best Cabernet Sauvignon vineyards in the Columbia Valley, Red Mountain, Horse Heaven Hill and Yakima Valley appellations. We blended a bit more than usual in 2008 to amplify the fruit and take advantage of the earlier ripening varieties in a cool year, like Malbec and Petit Verdot. Aromatically the wine shows plum, blueberry, red and black currants along with violets, cedar, graphite, subtle dried herbs and a touch of sandalwood and spices. The wine enters the palate with round, spicy sweet fruit, carries good weight on the mid palate and shows a fruit flavor spectrum of red currants to the blue and black fruits with tertiary flavors of truffles, anise, cola and tobacco with a hint of fresh and dried herbs. The wine has a long finish that is layered with lush, fine grained tannins followed by a graceful acidity. Recommended cellaring 6-12 years.

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CABERNET SAUVIGNON
COLUMBIA VALLEY

VINTAGE The 2008 vintage overall could be characterized as very cool right up until a very warm fall. Bud break was nearly three weeks behind, by flowering we were two weeks behind schedule, and by the time of veraison, we were still 7–10 days behind a typical season. A very cool spring kept its grip on Eastern Washington, followed by a mildly warm, dry summer. Just when we began to worry about having enough heat units to physiologically ripen the grapes, particularly Cabernet Sauvignon, a stretch of unseasonably warm, dry weather began the second week of September and continued through late October. This allowed for extended hang time and full maturity of the grapes in most sites throughout the Columbia Valley, Horse Heaven Hill and Red Mountain Appellations.

WINEMAKING All the grapes were hand-harvested at optimal maturity and hand-sorted over a conveyor belt before de-stemming, then post-sorted over a shaker table to remove poor quality grapes and jack stems. The grapes were only de-stemmed and gently moved to our red wine fermentors with a high percentage of whole berries. All the wine lots were cold soaked in open-top fermentors for four to five days prior to fermentation. Once inoculated with Bordeaux Red yeast, the wine was allowed to ferment at temperatures between 80 and 90 degrees Fahrenheit. Two to three daily punch downs coupled with aerative pumpovers precipitated gentle extraction. After approximately five to seven days of fermentation, the wines were gently pressed between 2 and 5 Brix. All the free run and press wines were separated and aged independently from one another. Primary and malolactic fermentations were completed in new and used French oak barrels. During the aging process, the wines were topped once a week and racked and gently fined only if necessary.

APPELLATIONS • VINEYARDS

Columbia Valley 41%	Dionysus 26%
	Conner-Lee 15%
Red Mountain 28%	Klipsun 18%
	Ciel du Cheval 10%
Horse Heaven Hills 27%	McKinley Springs 27%
Yakima Valley 4%	Elephant Mountain 4%

FINAL BLEND

75% Cabernet Sauvignon, 12% Malbec,
12% Petit Verdot and 1% Cabernet Franc.

AGING

Aged for 20 months in new and one & two-year-old French oak barrels. Most if not all of the barrels were three year air dried, thin stave, medium toast with toasted heads.

CASES PRODUCED 1850 cases/750mL
28 cases/1.5L

TECHNICAL DATA Bottled Summer 2010,
pH 3.85, TA .57, Alcohol 15.2% by volume