



2019 Cabernet Sauvignon



This is our first-time making Cabernet Sauvignon. Like many, Cabernet harkens to Bordeaux and the wines of the Left Bank. I have always respected Bordeaux largely to the longevity and complexity they offer. It was the mid-90s that really got me hooked on these wines; the 1996 Chateaux Talbot and the 1995 Chateaux Ducru Beaucaillou completely overwhelmed me in their flavors and complexity. When we were offered the chance at some Cabernet from Uplands Vineyard, I thought this would be a chance to try and replicate these memorable wines.

Even though 2019 was a typically warm year in Yakima, what I love about these grapes was the cooler climate notes that jump out. Notes of mint, mineral and currants dominate. There is a bit of pencil lead and tobacco with cedar that lingers in the glass. The color is light; reminiscent of older Bordeaux before it became fashionable in the 2000s to extract as much color from the wine. Of course there is fruit, but it is the secondary that is made available even with just a few years of aging.

We used 50% new French oak for 24 months and gave it another 24 months in bottle before release. The 15% alcohol reminds you this is new world Cabernet but the integration with the tannins and time to age in barrel and bottle helps keep the heat at bay.

For many Cabernet and steak are classic pairing, and this wine doesn't disappoint. But we have also found it plays well with pork and even certain Italian pasta dishes. This wine will continue to evolve in the bottle for the next 5-8 years.

Varietal: 100% Cabernet Sauvignon
Alcohol: 15%
Cooperage: 24 months 50% new French
Production: 100 cases
Price: \$35

The Vineyard

Upland Vineyards is located wholly within the Snipes Mountain AVA in the heart of the Yakima Valley. Farming wine grapes since 1968, four generations of Newhouse family farming have helped maintain the Upland legacy, which started over 90 years ago.

Originally planted by William B. Bridgman in 1917, Snipes Mountain is widely considered the birthplace of Washington Wine. Today that original vineyard is still bearing fruit and the vine's longevity is a testament to the favorable weather conditions bestowed upon the mountain.

With slopes facing in all four cardinal directions and an elevation that ranges from 750 to 1300 feet. The soils of this vineyard are very unusual in that they were originally deposited by the Columbia River when it flowed through the Valley millions of years ago. These alluvial soils were subsequently uplifted by tectonic faulting and elevated to their current location on Snipes Mountain.

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