

REQUIEM

CABERNET SAUVIGNON

2020

COLUMBIA VALLEY

VINEYARDS

The 2020 Requiem is a blend of grapes from seven sites across the Columbia Valley, and specifically from three sub-AVAs: Yakima Valley (75%), Horse Heaven Hills (20%), and Walla Walla (5%). 15% of the overall blend included small lots of supporting varietals - Merlot, Malbec, Syrah, Cabernet Franc, and Petit Verdot. Each component is vinified separately and then undergoes a series of blending trials, looking for purity of fruit, complexity and outstanding quality that consistently overperforms.

YAKIMA VALLEY AVA

Yakima Valley is the state's oldest AVA, home to some of Washington's most storied and historic vineyards. It also is the largest sub-appellation of the Columbia Valley, both in total size and planted acreage, with the valley home to over one quarter of Washington's total grape vine acreage. Soils are strongly influenced by the Missoula Floods - moderate to deep silt-loam is layered over gravel or directly onto basalt bedrock. This foundation creates well-drained soils that are ideal for irrigated viticulture.

HORSE HEAVEN HILLS AVA

Vineyards in Horse Heaven Hills are on the south facing slopes along the Columbia River. The river aids in moderating the extreme fluctuations that affect the Columbia Valley, making HHH less prone to frost. Intense wind is also a major factor, producing grapes with thicker skins and reduced fungal pressure. It is also one of the driest (of an already impossibly arid area) with an average of only 7-9 inches of rain per growing season.

WALLA WALLA AVA

The cut diamond shape of the Walla Walla AVA not only defines the region's shape, but also alludes to the many facets of the area including two soil types - wind blown silts (loess) - one over basalt bedrock and the other over marine sediments. There is quite a bit of diversity in terms of climate and geology with rainfall ranges from 7 inches per year from western sites to 22 inches in the eastern foothills.

WINEMAKING

2020 was a small, but concentrated crop after a bumper crop in 2019 - the vines often know when they need a three-day weekend. The growing season was quite warm, and the majority of the Columbia Valley AVA escaped the smoke damage that affected Oregon and California.

Vinification in a combination of wood and stainless steel fermenters followed by élevage in French oak barrels for 20 months in a diverse barrel regimen including François Frères, Sylvain, Taransaud, and Darnajou coopers that included roughly one third each new, second use, and neutral barrels.

PRESS - 90 JS

"Aromas of blackcurrants, walnut and gravel. Full-bodied with silky tannins. Brooding, but nicely balanced with clear fruit and subtle spice. Drink now."

