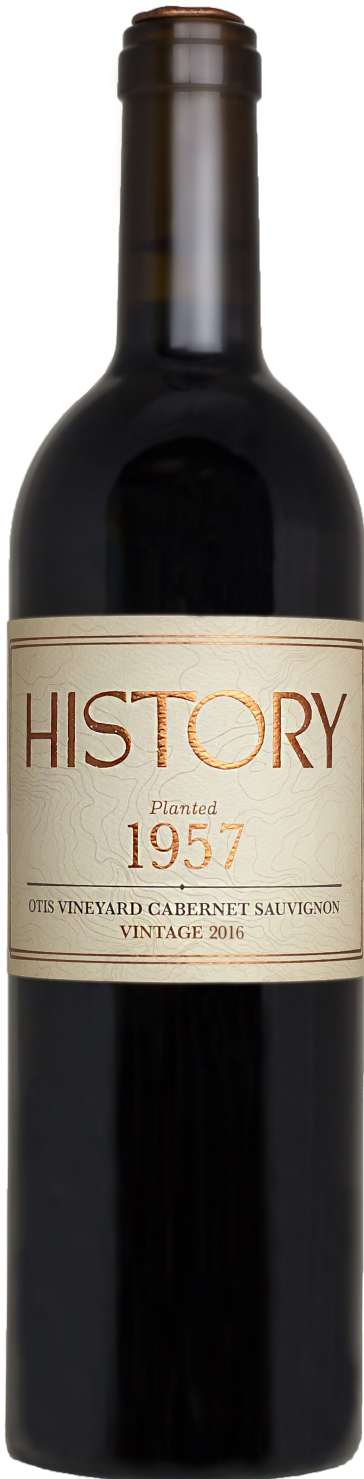


# HISTORY



## 2016 OTIS VINEYARD CABERNET SAUVIGNON

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### WINE OVERVIEW

This bottling commemorates the last vintage from the very first planting of Cabernet Sauvignon in Washington state. Located in a cooler site within the Yakima Valley, Otis Vineyard produces an elegant and earthy interpretation of Cabernet Sauvignon that starts to show its true potential with at least four years in bottle. It will continue to evolve and age beautifully for decades to come.

The nose shows dried rose petals and red clay, with hints of coriander. The palate is broad with texture and tension, showing flavors of cassis, herbs, and baking spice with a long bright finish.

The 2016 growing season was moderately warm and dry, which allowed for a long hang time, creating complex flavors in the resulting wines.

SRP	\$75
Cases Produced	388
Bottled	June 2018
T.A.	6.2 g/L
pH	3.36
Alcohol	14%