2012 ROZA HILLS
Cabernet Sauvignon

VARIETAL

79% Cabernet Sauvignon, 16% Cabernet Franc, 5% Merlot

TECHNICAL SPECIFICATIONS

Winemaker	James St. Clair	*pH*	3.85
Bottling Date	April 9, 2015	*Residual Sugar*	0%
Cases Produced	71	*Tannin*	573 mg/L
Alcohol	14.1%	*CO2*	0 ppm
T.A.	5.963 g/L		

TASTING NOTES

This Cabernet Sauvignon is bursting with blackberry and cherry aromas, followed by undertones of cinder box and vanilla. The palate consists of firm, mouth filling tannins followed by rich, cherry and dark berry flavors. The tannins last through finish, and a nice cherry cola flavor lingers on the palate. This cabernet sauvignon pairs well with a grilled rib-eye steak and a side of garlic mashed potatoes.

WINEMAKING

Ripe Cabernet Sauvignon grapes were harvested, crushed and de-stemmed, and then transferred to a stainless steel tank where the juice was inoculated with a selected yeast strain. The wine was fermented at ~80oF for 14 days using punch-downs for gentle tannin extraction. Upon completion of primary and secondary fermentation, the wine was transferred to Barrels and aged for 30 months. The wine was then blended to tank for bottling, and was bottled unfiltered in April of 2015.

VINEYARD & VINTAGE

Vineyard: Roza Hills Vineyard / AVA: Rattlesnake Hills
The 2012 vintage was a near perfect growing season for the Rattlesnake Hills AVA. Average to slightly above average temperatures throughout the spring, summer, and fall allowed for consistent and even ripening throughout Washington State. Cabernet Sauvignon, a late ripener, came off the vines about 1 week later than normal harvest time. This produced very nice, balanced fruit, along with excellent acid retention for overall wine balance. The 2012 Roza Hills Vineyard Cabernet Sauvignon shows excellent dark red fruit flavors with an extended and smooth finish.

Handcrafted from grapes grown in the famous "Spice Bowl" region of Columbia Valley, Roza Hills Vineyard wines represent the finest expression of Washington winemaking