



100% Estate.
100% Sustainable.
100% Walla Walla.

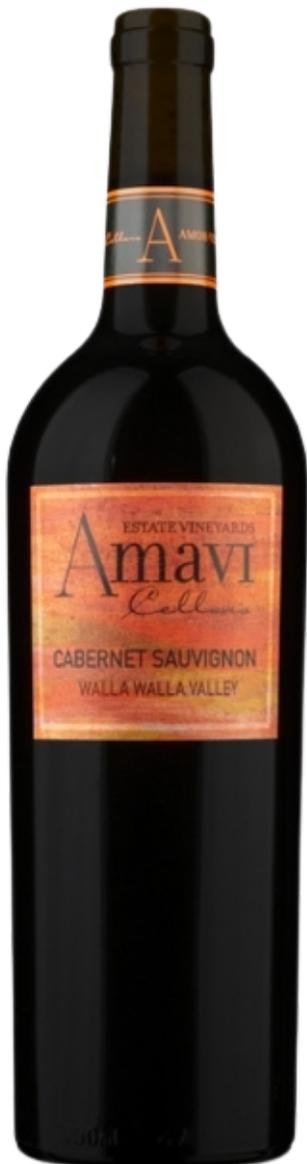
2019 CABERNET SAUVIGNON

SMELLS LIKE: roasted cherries, dusty bramble, crushed rose petal

TASTES LIKE: dried herbs, savory cigar box, espresso, black plum

MOUTHFEEL: commanding mouthfeel, lush tannin structure, inviting acidity

DRINK WITH: beef short ribs, portabello mushrooms, polenta, aged goat cheese



THE VINTAGE

The growing season began with cold temperatures and snowfall in February and March. Bud break was right on time and bloom occurred a bit earlier than normal, on June 1st, thanks to some really nice weather in May.

Summertime temperatures were normal with plenty of heat units. In the second week of August, the weather became milder than normal and allowed us to have a fantastic fall with beautiful hanging time. Harvest started in mid-September and continued into early October. We got some frost the mid-October, but all of our grapes were picked by then.

The 2019 vintage for Amavi Cellars is very expressive of Washington wine as a whole, characterized by good natural acidity, low sugars, and impressive balance.

THE VINEYARDS

Within all of our vineyards we dedicate ourselves to being stewards of the land and leaders in the practices of sustainable agriculture.

VARIETALS

76% Cabernet Sauvignon, 11% Malbec, 7% Merlot, 4% Cabernet Franc, 2% Petit Verdot

APPELLATION

100% Walla Walla Valley

ESTATE VINEYARDS

39% Pepper Bridge, 28% Summit View, 12% Octave, 11% Seven Hills, 10% Goff

OAK PROGRAM

94% French, 6% American; 31% New, 69% Neutral

HARVEST DATES

9/27 - 10/21/19

FINISHED ALCOHOL

14.5%

PRODUCTION

4,335 cases