



2005 Morrison Vineyard Cabernet Sauvignon

VINEYARD NOTES: The Morrison Vineyard is our favorite gravel pile. The soil is too poor to grow apples or cherries, but great for wine grapes with a perfect southeast to southwest exposure. Talk about “old vines”, these are the oldest vines in the Rattlesnake Hills and some of the oldest cabernet plants in the state. The vineyard was planted in 1968. Gold medal winner 1995, 1996, 1997, 1998.

TECHNICAL DATA:

Appellation: Rattlesnake Hills
Grapes: 100% Morrison Vineyard, Zillah, WA

Harvest:

Dates: September 30, 2005
pH: 3.46
Brix: 23.0°
T.A.: 8.1 g/l

Bottling:

Date: August 21, 2007
pH: 3.55
T.A.: 6.1 g/l
Alcohol: 13.4%
Sugar: dry
Production: 113 cases

Cellar Notes:

The wine was aged 22 months in new 225 liter French oak casks.

Tasting Notes:

The wine is a nice blend of fruit and oak with the blackberry fruit being predominant. Extremely complex layers of leather, tobacco, and oak. Typically, these wines mature in about 7 years.

Accompaniments:

Prime Rib, T-bone steak

Serving Notes:

Serve room temperature 65°