

21grams

2012 21 GRAMS WASHINGTON STATE

• 93 POINTS WINE SPECTATOR

VINEYARDS •

- **Cold Creek Vineyard** The site was originally planted in 1973 on a south-facing slope with 30-year-old stressed vines planted in light, silty, well-draining soils. With roughly five inches of annual rainfall, the results are fruit with solid complexity.
- **Stone Tree Vineyard** is 250 acres of wine grapes on the Wahluke Slope at an altitude of between 930 and 1250 above sea level on the south slope of Saddle Mountain. This site also has one of the longest growing seasons in Washington.
- **Olsen Vineyard** is located in the Yakima Valley and is farmed by Leif Olsen. Leif is a fan of “Fan Trained” Cabernet which he planted in 2005. In 2009 Leif then offered Waters the fruit which has been one of our steady performers ever since. Olsen is a cool climate site that allows for full berry ripeness.

WINEMAKER NOTES •

“2012 was a benchmark vintage with consistent heat units across all of our Cabernet vineyards with Olsen and Cold Creek being fan trained, a core of the fruit zone plant system which help achieve a richness without being overripe”

- Jamie Brown, Winemaker

TASTING NOTES •

High-toned aromas of cranberry, herb, black licorice and dried cherry are followed by tightly wound dark fruit flavors backed by firm tannins. The finish extends into the distance. It's a highly structured wine, with its' best days far in front of it.

TECHNICAL •

WINEMAKER: Jamie Brown

APPELLATION: Washington State

VARIETAL COMPOSITION:

71% Cold Creek and Olsen Cabernet Sauvignon, 29% Stone Tree Malbec

ALCOHOL: 14.5%

PH: 3.83

TOTAL ACID: 0.59

BOTTLING DATE: February 2015

CASES BOTTLED: 170 cases

CELLARING: Best 2025 to 2030

PRICE • \$125

CLUB PRICES • ALL WINE CLUBS GET 10% OFF

