

DOUBLE CANYON

2011 CABERNET SAUVIGNON HORSE HEAVEN HILLS PHINNY HILL VINEYARD

THE ESTATE

Established in 2007, Double Canyon Vineyard resides in the heart of the award-winning Horse Heaven Hills. This appellation is a historic source for many wineries, but Double Canyon is one of few estate properties located in this corner of Washington State. Named for two ravines that run through the property, Double Canyon produces an estate-grown wine that expresses the individuality of our vineyard in this distinctive windswept, desert appellation.

THE WINE

Our 2011 Cabernet Sauvignon was produced from a block just up the hill from Double Canyon that survived the winter freeze that limited Washington's vintage. Phinny Hill Vineyard is owned and managed by our Vineyard Manager Will Beightol's family, so we were fortunate to source from a place familiar to us in both aspect and character. Located directly across the road from Double Canyon, their blocks of older vines were a few degrees warmer and

did not suffer the same frost damage that affected vine fruitfulness at Double Canyon and across many Horse Heaven Hills vineyards. After surveying our estate vines, we made the hard decision to re prune the vineyard for stronger future vintages. We allowed the Cabernet Sauvignon to ripen into the last days of October. We hand harvested and fermented on the skins in small 1-ton fermenters, hand mixing for two weeks. After the wine was pressed, it was aged in new and used French oak barrels for 18 months. If every cloud has

**THE PERSISTENT WIND
THAT COMBS ACROSS THE
DESERT LANDSCAPE SETS
THIS PLACE APART**

a silver lining, Phinny Hill Vineyard was it. Not only did this property stand out from a challenging vintage, the fully ripe fruit afforded us a wine with concentration, balance and great aging potential.

VINTAGE

Bud damage due to winter's sudden cold temperatures happens occasionally across Washington State. On Nov 24th 2010, overnight temperatures dropped below zero, which affected many Horse Heaven Hills vineyards. Starting with a very cool spring, the 2011 growing season stretched three weeks later than normal. However, since Horse Heaven Hills is one of the warmest appellations in Washington, the fruit benefitted from steady ripening conditions despite the overall cool season. Bloom at the solstice led to the latest veraison on record, at the end of August. Having lived in the area for more than 35 years, the Beightols have an extensive understanding of the hot and cold parameters of their home vineyard. Their best practices in pruning, canopy management, early thinning to lessen crop load, and irrigation timing all accelerated development for optimally ripe Cabernet Sauvignon at harvest.

TASTING NOTES

Our 2011 Double Canyon Phinny Hill Vineyard Cabernet Sauvignon possesses a velvety texture with rich body and ample concentration. The nose smells of fresh cassis with cedar, oak and flowery tones emerging. A beautiful perfume of red berries and earthy notes lead into classic flavors of currants, plums and savory toasted vanilla. There is an excellent balance of acid with supple tannins and a long finish that broadens the range of flavors for even more complexity.

APPELLATION: HORSE HEAVEN HILLS, PHINNY HILL VINEYARD

BLEND: 85% CABERNET SAUVIGNON, 15% SYRAH

ALCOHOL: 14.1% RELEASE DATE: MARCH 2014 SRP: \$48

BARREL REGIMEN: 18 MONTHS IN FRENCH OAK; 50% NEW OAK, 50% 2-YEAR-OLD BARRELS

