



# POWERS

## 2017

### Cabernet Sauvignon Columbia Valley

#### TASTING NOTES

Dark rich layered aromatics of black cherry, currant, and blueberries are intertwined alongside hints of spice and vanilla on the nose. This wine opens up nicely on the palate with very distinctive Cabernet Sauvignon flavors. Rich flavors of dried cherries, blueberries alongside plum and a touch of wet slate and white pepper, this wine has a nice round mouthfeel that is very balanced on the palate. The finish is medium in length with fine but sturdy integrated tannins and a nice backbone of acidity.

#### BLEND/VINEYARD INFO

**82% Cabernet Sauvignon, 6% Cabernet Franc, 7% Merlot, & 5% Carménère**

25% Sheridan Vineyard Cabernet, Yakima Valley      20% Champoux Vineyard Cabernet, Horse Heaven Hills  
18% Ravens Cliff Vineyard Cabernet, Wahluke Slope    19% Goose Ridge Vineyard Cabernet, Columbia Valley  
6% Sheridan Vineyard Cabernet Franc, Wahluke Slope  
5% Goose Ridge Vineyard Merlot, Columbia Valley    2% Champoux Vineyard Merlot, Horse Heaven Hills  
1% Kiona Vineyard Carménère, Red Mountain

#### WINEMAKER'S NOTES

With all these great vineyard sites to choose from, we were able to have the lots harvested from late-September through mid-November. We took this opportunity to blend the perfectly ripe and balanced fruit with great acidity and tannin structure into a very complex yet approachable Cabernet. Most of the lots were fermented in our upright stainless-steel fermenters using PDM yeast with the exception of the Kiona and Champoux Vineyard Cabernets and Merlots as these lots we used our pump-under method using PDM yeast to moderate the tannins from both of these older vineyard sites. This wine finished malolactic fermentation in tank, then was aged in French Oak barrels for 20months. 60% of blend were aged in 2<sup>nd</sup> use, 10% in 3<sup>rd</sup> fill, and the final 30% of the blend in neutral French oak barrels.



#### TECHNICAL DATA

Release Date: September 12, 2019      Alcohol: 14%  
Residual Sugar: Dry                      Acidity: 0.64  
pH 3.80                                          Cases: 3,500

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