

# 2005 Reserve Cabernet

## Champoux Vineyard

### Horse Heaven Hills

Release Date: 04-01-08 Alcohol: 14.5%

Residual Sugar: 0.0 Acidity: 0.65, pH 3.72

**Tasting Notes:** Intense concentration of inviting black cherry, plum, cassis, and warm earth balanced by perfumed oak and vanilla aromas. Deep, succulent layers of ripe cherries and plums, sweet blackberry, and black currant are wrapped by sweet French oak and vanilla spice lingering through the long finish.

*Winemaker's Notes: 2005 was an classic year for Washington red wines, with a dominant dark fruit character to the red wines of the vintage. Once again the fruit from Champoux Vineyard delivered the goods. I chose the rotary fermentor, and used Scott Labs D254 yeast to provide extraction, enhanced varietal character, and balance. The blend of 95% Cabernet Sauvignon was balanced with 3% Merlot from Katherine Leone Vineyard and 2% Cabernet Franc from Champoux Vineyard to provide layers of fruit character, and enhance complexity and finish. The blend was assembled in August 2007 and put into new French oak barrels after aging each lot separately prior to the blending, for a total of 28 months in barrel. The wine was bottled in February of 2008. 900 cases made.*

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**93** Wine and Spirits Magazine, November 2007. A faithful expression of Champoux at a great price, this beautifully composed Cabernet leads with a leafy underbrush scent to go with the generous black cherry and plum flavors. The abundant fruit is held to an elegant line by stoney minerality and fine tannin. For a roast leg of lamb.

**91+** The Wine Advocate, Issue 177. The 2005 Cabernet Sauvignon Reserve Champoux Vineyard includes 3% Merlot and 2% Cabernet Franc. In this case the fruit is ripe, layered and succulent. The balance is excellent and all components are well integrated. Give it 3 – 4 years of further cellaring and drink it from 2012 to 2020.

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