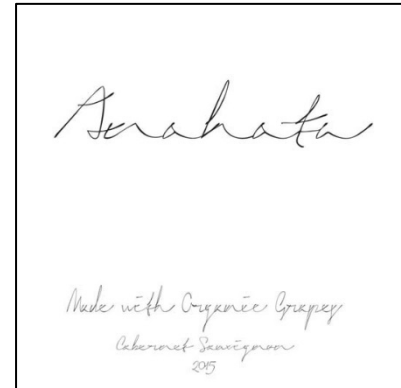


CABERNET SAUVIGNON



ANAHATA

Anahata is an exclusive bottling produced by one of our partners in Washington State & from some of the only organically certified vineyards in the entire State. We are proud to offer this wine as an extreme value (for years to come) from Washington State.



Firm, focused and dense, with blackberry, cherry, sandalwood and grilled rosemary flavors, coming together seamlessly on the long, vivid finish.

Old world structure showing flavors of cassis, black cherry and cocoa with leather, tobacco and savory spice on a balanced toasty finish. A textbook example of delicious WA State Cabernet.

The 2015 vintage for Washington State was as close to ideal as possible. Warm temperatures and an abundant, early crop produced picture-perfect grapes with soft tannins in the reds. There was no rain, no early freezes and a harvest that was mostly done by late October—about two weeks ahead of usual. The vintage did not have heat spikes either and when complemented by cool nighttime temperatures, the acidity remains intact resulting in a balanced and rounded wine with mild tannins.

Varietal/Blend: 96% Cabernet Sauvignon / 3% Merlot / 1% Petit Verdot

Farming: organic certified

Soil: granite, alluvial deposit and clay / subsoil is a hard alluvial pan or sandstone and fractured shale

Trellis System: Guyot

Vine Age: vines range in age from 10-30 years

Fermentation: primary in stainless steel / neutral oak (15% new)

Aging: 16 months in barrel

Alcohol: 13.0%

Fined: none

Filtered: none

Production #s: 1000 cases

Country: United States

Region: Washington

Vineyard: multiple