## ANAHATA

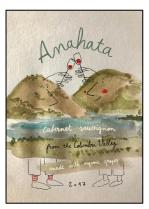
Anahata is an exclusive bottling produced by one of our partners in Washington State & from some of the only organically certified vineyards in the entire State. We are proud to offer this wine as an extreme value (for years to come) from Washington State.



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.

## CABERNET SAUVIGNON



Varietal/Blend: Cabernet Sauvignon Farming: organic certified Vineyard: multiple 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) Maturation: 16 months in barrel Alcohol: 13.5% Fined: none Filtered: none Production #s: 1000 cases Country: United States **Region**: Washington