

REQUIEM

CABERNET SAUVIGNON

2018

COLUMBIA VALLEY

VINEYARDS

Requiem is a blend of grapes from seven sites across the Columbia Valley, and specifically from three AVAs: Walla Walla (60%), Red Mountain (30%), and Horse Heaven Hills (10%). In 2018, we included small lots of supporting varietals including Petit Verdot, Syrah, and Malbec which account for 10% of the blend. Each component is vinified separately and then undergoes a series of blending trials, looking for purity of fruit, complexity and outstanding quality that consistently overperforms.

WALLA WALLA AVA

The cut diamond shape of the Walla Walla AVA not only defines the region's shape, but also alludes to the many facets of the area including two soil types - wind blown silts (loess) - one over basalt bedrock and the other over marine sediments. There is quite a bit of diversity in terms of climate and geology with rainfall ranges from 7 inches per year from western sites to 22 inches in the eastern foothills.

RED MOUNTAIN AVA

Red Mountain is the smallest, and warmest of the Columbia Valley sub-appellations, with extreme diurnal shifts that often drop from 90° to 50°. The wind blown silt soils are over the glacial outflow from the Missoula floods and have high alkalinity and calcium carbonate. The southwest slopes are ideally situated for prolonged sun exposure. Here, the Cascade Mountain rain shadow is especially pronounced, with average rainfall at only 5-7 inches.

HORSE HEAVEN HILLS AVA

Vineyards in Horse Heaven Hills are on the south facing slopes along the Columbia River. The river aids in moderating the extreme fluctuations that affect the Columbia Valley, making HHH less prone to frost. Intense wind is also a major factor, producing grapes with thicker skins and reduced fungal pressure. It is also one of the driest (of an already impossibly arid area) with an average of only 7-9 inches of rain per growing season.

WINEMAKING

2018 was a landmark growing season in the Columbia Valley. Grapes were harvested in late September and early October in perfect condition. Vinification in a combination of wood and stainless steel fermenters followed by elevage in French oak barrels for 24 months in a diverse barrel regimen including François Frères, Sylvain, Taransaud, and Darnajou coopers that included roughly one third each new, second use, and neutral barrels.

ALCOHOL: 14.7%

PH - 3.74

TA - 6.2

UPC - 853868006628

