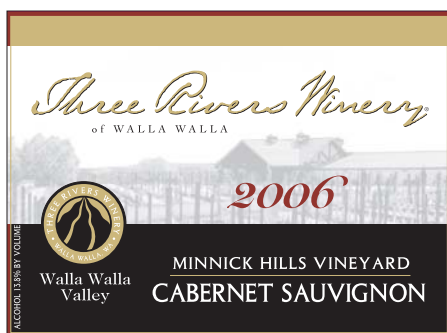


Three Rivers Winery

Winemaker's Notes

Here is a beautiful example of a Walla Walla Cabernet Sauvignon from an exemplary vineyard. Elegantly balanced, this wine is framed by pretty floral notes that are followed by juicy blackberries and polished tannins. The depth and layers in this wine go on in the mouthwatering finish.



2006 Minnick Hills Vineyard Cabernet Sauvignon (Walla Walla Valley)

Appellation: Walla Walla Valley
Varietal: Cabernet Sauvignon – 100%
Harvest Brix: 25.0
Final pH: 3.71
Total Acid: .58g/100ml
Alcohol: 13.8% by volume
Cases Produced: 140

Vintage

The 2006 growing season proved to be another great one for Washington State. The wet spring led us to nearly ideal weather throughout the growing season. Warm, consistent summer days with cool nights ripened the fruit. In mid-September, the temperatures cooled, allowing the fruit to mature nicely.

Vineyards

Minnick Hills Vineyard is owned and operated by the Minnick family. It's located on a moderately steep southwest-facing slope in the Northeastern part of the Walla Walla Valley at an elevation between 1120 and 1200 feet. The fruit was harvested on September 29th.

Fermentation & Aging

The fruit was destemmed and crushed into 1.5 ton stainless steel fermentors where the must was punched down two to three times daily throughout its eight-day maceration. The skins were gently pressed off and fermentation was completed in barrel. Malolactic fermentation occurred in 50% new French oak barrels adding a nice depth and complexity to the wine. While aging in oak barrels the wines were racked every three months to encourage natural clarification.

Food Pairings

Rib-eye steak, bison, dark chocolate.

