Jackalope Wine Cellars

2018 Cabernet Sauvignon



**Vineyard:** Seven Mile Vineyard, Columbia Valley AVA (WA).

**Notes:**

Planted in the early 2000s. Located just outside the Yakima Valley

**Winemaking:**

Spontaneous fermentation

Aging: 11 months in neutral French Oak

20% whole cluster

Alcohol: 14%

Cases Produced: 60

The wine was spontaneously fermented in 1.5 ton open topped bins, getting punchdowns twice per day. The wine was aged for 11 months in used French oak barrels and was hand-bottled unflitered and unfined.

People tell me that my Cabernet Sauvignon drinks like a Cab made by a Pinot Noir winemaker. A comment I’ve decided to take as a compliment. I’m a little gentler on the fruit than some, and I don’t use new oak barrels so this wine may not be exactly what people expect from a Cab. A little lighter on its feet. Fruit more front and center than power and oak. This is a lovely vineyard, which makes delicious wine. I want to show off the nuances of the fruit, rather than make a monster Cab.