

ABEJA



2019 CABERNET SAUVIGNON COLUMBIA VALLEY

94 POINTS – VINOUS

“Wafts up from the glass with a dusty yet understated mix of crushed violets, lavender and black cherries complemented by exotic spice. It’s silky-smooth, displaying wonderful finesse, with a blend of blueberry and blackberry fruits motivated by brisk acidity.”

92 POINTS – JAMES SUCKLING

“Aromas of leather, cassis and cured meat. Full-bodied with slightly chewy tannins. Linear, with good depth and intensity. Lovely rock-salt salinity at the finish.”

VINTAGE OVERVIEW

After a late bud break, spring temperatures warmed in May to speed bloom into June.

The summer weather was lovely. Conditions were warm, without heat spikes. September temperatures were mild, giving rise to a delayed start to harvest that provided fruit with extra time on the vine to reach full physiological maturing.

The resulting wines are beautiful, showing excellent natural acidity, concentration, and elegance.

HARVEST DATES & VINEYARDS

September 17 – October 23, 2019

Abeja Estate; Ciel du Cheval; Heather Hill Estate; Mill Creek Estate;
Sagemoor Farms: Bacchus, Dionysus, Sagemoor, Weinbau

BARREL FERMENTATION & AGING

21 months in 100% French Oak;
40% new, 60% experienced

VARIETAL COMPOSITION

Cabernet Sauvignon 79%, Merlot 14%, Cabernet Franc 4.5%, Petit Verdot 2.5%

APELLATION

Columbia Valley

CHEMISTRY

Alcohol 14.3, pH 3.82, TA 5.51 g/L

CASE PRODUCTION

4,435 cases

WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler