

FOUNDRY VINEYARDS

RELEASED FALL 2022

2019 Estate Reserve Cabernet Sauvignon

100% Cabernet Sauvignon - 105 Cases

Organically farmed



VINTAGE NOTES

2019's overall mild summer temperatures and a much earlier cool season created a smaller production year for Washington State overall, making this a sought-after vintage. An early frost at the end of September, with subsequent freezing temperatures the second week of October, forced growers to harvest the majority of their fruit beginning mid September and finishing mid October. Despite the early frost, numbers for our 2019 Cabernet Sauvignon harvest were very similar to the grapes harvested pre-frost in 2018. Grapes from the 2019 vintage possess high natural acidity and show freshness, structure, and vibrancy.

WINEMAKER'S NOTES

In 2019 we produced just 5 barrels of our Estate Cabernet Sauvignon. This was the second year that our estate was farmed organically, without the use of synthetic chemicals, fertilizers, herbicides, or pesticides. The only applications used for vine management were Micronized sulfur, Organic JMS Stylet Oil, and Neem Oil. Compost was spread throughout in order to add additional organic matter and nutrients to the soil. We had to pick slightly earlier than expected this year due to a freeze at the end of September. Fortunately for us, we had already begun the stylistic transition towards making wine that embraces lower alcohol and high acid, so we did not view this freeze as a disastrous event. Rather, we viewed it as nature deciding the growing season was over. We worked with nature and the result was a wine with the same alcohol and acidity levels as the previous vintage.

VINEYARD

Stonemarker is situated along Caldwell Creek, in the southeastern part of Walla Walla Valley AVA, and is composed of silty loam soils. The 3.5 acres under vine are primarily Cabernet Sauvignon, Malbec, and Cab Franc. Since the vines are planted along a south facing slope, they receive ideal sun exposure for optimal ripeness and depth of flavor.

VINIFICATION

After arriving at the cellar on 10/15/2019, the fruit was crushed and destemmed into a stainless steel fermenter, and received daily punch downs for 12 days for gentle tannin extraction. No yeast was added to this wine allowing for a completely native ferment. It was pressed and barrel fermented for 23 months on its lees in one year old French Oak barrels. The wine was racked once in the winter of 2021, just over a year from the time it was put into barrel. This wine saw no acid adjustments or chaptalization, and overall is indicative of our fresher, more vibrant style of winemaking.

TASTING NOTES

The nose yields aromas of violets, applewood smoked bacon, and pencil shavings. The vibrancy of the palate is complemented by flavors of Japanese ume plums, celery leaf, thyme and Herbes de Provence. This Cabernet would of course pair perfectly with peppery steak, but would also drink well with nontraditional dishes like the Chinese American classic, Beef and Broccoli.

AT BOTTLING

13.9% Alcohol. Unfined. Unfiltered. At bottling (September 2021): minimal SO2 added.

FOR MORE INFORMATION VISIT [FOUNDRYVINEYARDS.COM](https://www.foundryvineyards.com)

Foundry Vineyards award-winning wines focus on low intervention methods and small lot production

