STEAK HOUSE

2009 Steak House 100% Cabernet Sauvignon

HOUSE WINE is the wine you drink anytime with anything...honest, tasty & real.

I have now defined it one step further with STEAK cab is king. The queen of FISH HOUSE is Chardonnay. They go together like a hand and a glove.

COLUMBIA VALLEY

Washington's success with vinifera grapes is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor development in the grapes. Warm daytime temperatures ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity. Creating wines with perfect balance and flavors.

VINTAGE NOTE

Bud break was a bit later than normal for the 2009 vintage. However, due to a long, hot summer, the grapes had plenty of hang time and experienced an accelerated growth. Harvest began early and was completed quicker than normal. The shorter harvest was a blessing as most vineyards were not effected by the October 10th frost because picking was already complete. The 2009 wines promise great color, balanced acidity and well developed fruit flavors.

TASTING NOTE

Deep color leads with aromatics of blackberry and forest floor. Juicey raspberry and strawberry notes marry with black pepper on the mid-palate. this smooth Cabernet finishes with supportive tannins and lingerying developed fruit.

FOOD PARING

Grilled Steak and Portabella Mushrooms • Rosemary Pork Chops Pasta with Meat Sauce

BLEND

Cabernet Sauvignon 100%

BOTTLING PH 3.9

TA 0.51

Alc. 13.5%



MY HOUSE IS YOUR HOUSE