

2016 Cabernet Sauvignon
Columbia Valley

INTRINSIC

Technical Data

Vineyards: Beverly, Eagle and Plow, Shaw Blend: 96% Cabernet Sauvignon, 4% Cabernet Franc
Alcohol: 14.5% TA: 0.54 g/ 100mL pH: 3.79

Growing Season

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.
- The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State.
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

Vineyards

- More than half of the final blend was sourced from several vineyards in the Horse Heaven Hills. This area has a heavier soil of Burbank rocky loam and creates a more intense tannin structure with a delicate nose.
- The remaining portion is sourced throughout the Columbia Valley including a large portion from Beverly Vineyard. This low-yielding vineyard is tucked away on a gently sloping hill overlooking the Columbia River. Beverly Vineyard imparts a unique mineral tone to its Cabernet Sauvignon. Its soils are almost 100% coarse sand with lots of silica, creating a really hot site during the day, yet very cold at night.
- The region's low rainfall yields concentrated fruit with depth and varietal expression.

Vinification

- INTRINSIC has tremendous complexity and imparts raw characteristics because 50% of the grapes stayed on the skins after fermentation for approximately 9 months (average time from crush to press for red wine is under a month). This extended maceration extracted the intrinsic qualities of the grape, mellowed tannins, and created an unexpected silky texture.
- 10% of wine was fermented in concrete tanks, highlighting the mineral character of the wine.
- 50% of the final blend aged in 100% older French oak for 12 months.
- No new oak was used in the aging of this wine. The flavors and tannins are a result of the extended skin contact.
- Cabernet Franc added additional layers and complexity to the final blend.

Street art bears an uncanny resemblance to winemaking. For both, the environment affects the final art, resulting in a collaboration between artist and landscape.

Tasting Notes

"The 2016 vintage of INTRINSIC has a wonderful floral nose, complemented by aromas of cherry and leather. The flavors are layered with tones of blueberry jam, pomegranate and chocolate. The texture is rustic, yet silky, with a unique savory and inviting finish."

– Juan Muñoz Oca, Winemaker

Food Pairings

The raw characteristics of INTRINSIC Cabernet Sauvignon pair nicely with grilled meats such as lamb, beef and pork, and seared vegetables.

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