

2016 J&S Vineyards Cabernet Sauvignon



pH: 3.68

Titrateable Acidity: 6.7 g/L

Alcohol: 14.5%

Harvest Parameters: September 20, 2016 at 24 Brix, 3.62 pH, and 4.1 g/L of titrateable acidity.

Blend: 95% Cabernet Sauvignon, J&S Vineyards, block 3. 5% Petit Verdot, Frazier Bluffs. 33% new oak.

Cases produced: 98

Release Date: November 1st, 2018

Winemaker's Notes: Dark garnet in color, this wine opens with strong aromas of black cherry, black currant, and plum fruits as well as sweet tobacco and violets. On the palate, cherry, plum, and cranberry flavors merge with leather and pencil shavings, which transitions from firm tannins to bright acidity. The long finish evolves into vanilla, almond, and dark chocolate from 33% new oak aging. 3.68 pH, and 6.7 g/L of titrateable acidity. Drink 2019 through 2035.

Winemaking: The 2015 vintage was a hot and dry one. We experienced very little rainfall in the Walla Walla Valley, and we experienced nearly two consecutive weeks over 110 degrees. To combat this weather, drip irrigation was extensively utilized and canopies were less managed to promote shading of the fruit. At harvest, the grapes were more than ready to be picked, toward the end of September. Harvested on September 23rd, the grapes were destemmed with the use of enzymes for settling and juice extraction and an ascorbic acid, SO₂, and tannin blend to control oxygen contact. The wine was fermented with D254 yeast in an open top fermenter at a relatively moderate temperature for a red, 85 degrees. The wine was coinnoculated for ML and fermented to dryness and pressed off the skins to tank. A day later, the wine was moved to barrels to complete ML. Total time: 10 days in fermentation. After secondary fermentation was complete, SO₂ was added. The wine was racked off the lees after nine months and was racked only three times. The wine was crossflow filtered before bottling and went to bottle on April 3rd, 2017. 33% new oak. (edit)

Awards: N/A