



2012 CORLISS CABERNET SAUVIGNON

Columbia Valley

Winemaking Notes

Our Cabernet blocks were harvested from late September to October, showing dark, concentrated fruit flavors, bright natural acidity and intense color. Berries were hand-sorted into large oak fermenters, helping to lift the aromatics of the wine and contributing supple richness to the palate. Gentle handling through fermentation and an extended period on skins enhanced fruit density and weight on the palate and promoted the extraction of soft and supple tannins into the wine. Once fermentation was complete, individual lots were drained by gravity and their skins lightly pressed into new and used French oak barriques.

Tasting Notes

Seductive dark fruit aromas of dried fig, black cherry and crème de cassis are infused with notes of dried oregano, crushed shale and tobacco leaf. Immediately full on entry, with flavors of black currant reduction, toasted spice and dark chocolate, giving way to sun dried black olive and gravel. Firm, densely packed, masculine tannins saturate the mouth, effortlessly drawing the palate to a rich, long-lasting finish.

Robert Parker's Wine Advocate – 97 pts

Reviewed by Jeb Dunnuck

Stephen Tanzer – 95+ pts

Barrel Program: French oak – 70% new for 28 months

Case Production: 880