



# CORLISS®

## 2013 CABERNET SAUVIGNON COLUMBIA VALLEY

### BARREL PROGRAM

French Oak - 70% new for 28 months

### WINEMAKING NOTES

Our Cabernet blocks were harvested from mid-September to late 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

Dark fruit aromas of dried fig, black cherry and crème de cassis are infused with notes of wet tobacco, Earl Grey, charred earth and incense. The wine is immediately powerful with flavors of black currant reduction, dark chocolate and orange peel, giving way to sundried black olive and minerals. Firm, densely packed tannins saturate the mouth, effortlessly drawing the palate to a rich, long-lasting finish.

96+ PTS - STEPHEN TANZER

