

GREENWING

2017 Greenwing Columbia Valley Cabernet Sauvignon



East of Washington's majestic Cascade Mountains, the Columbia Valley has earned renown as the source for some of North America's most dynamic and exciting Cabernet Sauvignons. With idyllic sun-drenched summer days, cold nights and very little rainfall, it is a land of extremes, where Cabernet Sauvignon clusters ripen perfectly on the vines, yielding energetic wines, with soaring aromas and tantalizing flavors of plum, black cherry and wild strawberry.

From the storied vineyards of this remarkable region, our Greenwing Cabernet Sauvignon takes flight. Honoring both the rich history of the Duckhorn Portfolio, and the winegrowing traditions of Washington, it is a wine for those seeking new places, new flavors and new experiences. Discover Greenwing, and discover Another State of Cabernet.

Harvest Notes

Though the 2017 vintage began with a cold winter that delayed the start of budbreak in the vineyards, in many ways it was a classic Columbia Valley growing season. After a wet spring that replenished the vines, summer brought ideal dry, temperate weather, with generous sunshine to ripen the grapes, and cool nights to help them preserve the natural acidity that provides the poise and structure to our Greenwing Cabernet Sauvignon. The vines set a naturally small crop, contributing the robustness of the wine, with slow, gentle ripening yielding soft, silky tannins.

Comments from the Winemaker

From its alluring dark ruby color to its enticing aromas of brambly black fruit, cherry pie, vanilla and sweet brown baking spices, the debut vintage of Greenwing embodies the dynamic complexity of great Columbia Valley Cabernet Sauvignon. On the palate, it is energetic and lively, with a streak of lovely acidity that adds poise and freshness to the vibrant fruit flavors. At the same time, soft, dusty tannins and sophisticated hints of cardamom, anise and cocoa add intrigue to a long, smooth finish.

Varietal Content

81% Cabernet Sauvignon, 12% Syrah, 7% Merlot

Harvest Information

Appellation: Columbia Valley

Harvest Dates: September 3 – October 31

Average Sugar at Harvest: 25.6° Brix

Cooperage

Barrel Aging: 20 months

40% new, 60% neutral oak

Production and Technical Data

Alcohol: 14.2%

0.64 g/100 ml titratable acidity

12 days fermentation at 82°F

pH: 3.64