

NORTH BY NORTHWEST

2016 CABERNET SAUVIGNON WALLA WALLA VALLEY

North by Northwest was founded in 2005 by the King family with the vision to handcraft varietally pure wines from the finest vineyards in Walla Walla Valley and Columbia Valley AVAs, which straddle the border of Washington and Oregon. We partner with like-minded vineyard owners, with an eye on sustainable viticultural practices. Our guiding principle is simple: produce a quality wine, for wine lovers.

TASTING NOTES

Fruit from prominent vineyards in the Walla Walla AVA including Seven Hills, Heather Hill, Weinbau and Les Collines comprises this wine that is 81% Cabernet Sauvignon and 19% Merlot. The color is deep red tinged with hues of scarlet. The nose is a pleasing mix of fruit, flower and spice – cassis, anise, plum, violets and blueberry – with earthier notes of leather, cigar box, sage, graphite and cocoa powder. The wine makes a big, bold, dusty entrance with flavors of blackberry, pepper and bramble. Fleshy with chewy tannins on the mid-palate, the structure continues to a finish where notes of cedar and espresso linger.

WINEMAKING PROCESS

2016 Walla Walla Cabernet Sauvignon was cold soaked for extraction, then punched down, and pumped over. For optimum flavor and body, the grapes underwent delestage, and saw an extended maceration. This wine saw 22 months in French oak barrels.

WINEMAKING PROCESS

The 2016 harvest yields exceeded projections, even with extra thinning, because clusters were heavy with fat, juicy berries. The year started off unusually warm, putting bud break and bloom a couple of weeks ahead of normal. In June, though, temperatures dropped to more typical levels and stayed cool through harvest, giving the fruit time to ripen slowly. The result is a vintage notable for beautiful color, great structure, good natural acidity and full flavor development.

Varietals: 81% Cabernet Sauvignon, 19% Merlot AVA: Walla Walla Valley Alcohol: 14.1%