

# NORTH <sup>BY</sup> NORTHWEST

2017

## 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

An intriguing bouquet of aromas greets the nose with earthy and fruity fragrances of leather, bramble, cassis, fig, anise, cedar and sweet oak. The entrance displays the big, structured, muscular tannins typical of the region, featuring flavors of plum, blackberry, tobacco leaf, currant, sage, cinnamon, espresso and toast. A layered mid-palate reveals structure and complexity that continues for a lasting finish.

### WINEMAKING PROCESS

The fruit was cold soaked, punched down and pumped over throughout fermentation. Delestage was performed midway through fermentation. After fermentation, extended maceration gave the wine more contact with skins and seeds to increase the concentration of color, flavor and tannins. Aged 21 months in French oak, 34% new.

### VINTAGE NOTES

2017 started out cold and wet and then gradually warmed up over summer so that by the time harvest concluded, the string of warm vintages was continued. Bud break was as much as two weeks later than historical averages. Harvest started a month later, a bit earlier than normal. In the second half of September, temperatures cooled considerably, which delayed ripening and allowed for luxurious amounts of hang time without the threat of increased sugar accumulation. With mild temperatures, harvest stretched into the first week of November.

**Varietals:** Cabernet Sauvignon (90%); Merlot (10%)

**Vineyards:** Seven Hills (72%); Heather Hill (28%)

**AVA:** Walla Walla Valley

**Alcohol:** 13.0%

