



## 2010 *Champoux Vineyard*

CABERNET SAUVIGNON

HORSE HEAVEN HILLS

**Vineyard:** Champoux Vineyard was planted on the slope of Phinny Hill in 1971. Since then, it has earned a reputation as one of the greatest cabernet vineyards on the West Coast. Buty has been working with grapes from Champoux since 2000. In 2010, the quality of the cabernet was so exceptional, we decided to bottle this wine as 100% cabernet for the first time in our history. Because Champoux was replanted after the 2010 harvest, this will be our last Champoux wine for several vintages.

**Vintage & Harvest:** Though bud break was late in 2010, mild, windy weather in the Horse Heaven Hills resulted in a season with exceptionally long hangtime. While we normally pick Champoux in early to mid-October, we picked on October 22nd in 2011. The cabernet was gorgeous and beautifully uniform, with Brix of 24.8° and a pH of 3.67. The cool vintage preserved acidity and yielded an intense dark purple color.

**Winemaking:** Hand-harvested cabernet was cluster sorted, then whole grape sorted on shaker tables and gravity transferred to tank. It then spent 17 days fermenting on skins. We were extremely gentle handling the skins and in our extraction methods, and only free-run wine was used. To preserve the wine's natural strengths, no acid, water, or other adjustments were made. The wine spent 15 months in 100% new Taransaud Château barrels, aging un racked on the lees, before being bottled unfiltered. To ensure full perfume upon release, it was given an additional year of bottle aging. The final alcohol for this wine is a modest and natural 14.6%.

**Tasting Notes:** The 2010 vintage produced the finest lot of Champoux cabernet we have ever worked with. From its perfumed violet and rose aromatics to its lovely layers of deep black cherry and currant, it is both a classic expression of Champoux, and of great Washington cabernet. On the palate, it is rich and velvety, with supple tannins and a juicy mouthfeel. The deep fruit notes are complex and clearly delineated, with a long finish that offers intriguing hints of brioche, sugar beet and blackstrap molasses.

One hundred twenty-two cases including large formats were bottled. Champoux Vineyard Cabernet Sauvignon is released annually March 1st, and retails for \$85.