

2017 GREENWING COLUMBIA VALLEY CABERNET SAUVIGNON

Key Accolades

Inaugural Vintage

Tasting Notes

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.

SRP: \$30

Production & Technical Data

Varieties: 81% Cabernet Sauvignon, 12% Syrah, 7% Merlot	UPC: 669576 03004 2
Appellation: Columbia Valley	Aging & Oak: 20 months 40% New Oak, 60% neutral
Harvest Dates: September 3 – October 31	Fermentation: 12 days at 82°F
Inaugural Vintage: 2017	pH: 3.64 TA : 6.4 g/L
Formats Available: 750 mL	Alcohol: 14.2%

