

REVELRY

Vintners



C A B E R N E T S A U V I G N O N

C O L U M B I A V A L L E Y
2015

PROFILE

*Red Fruit
Dark Chocolate
Balanced Acidity
Silky Smooth*

METRICS

*Stainless Steel Fermented
16 months in Barrel
100% French Oak Bbls
30% New Oak Bbls
7,500 Cases Produced*

SOURCING

*Wahluke Slope AVA
Red Mountain AVA
Walla Walla AVA*

DESCRIPTION *Washington State's Cabernet Sauvignon is distinctive for its deep red fruit qualities, defined tannin structure and developed balance. At Revelry we source our Cabernet fruit from vineyards around the valley, targeting warm growing sites. It is in these areas [Red Mountain, The Wahluke Slope, Walla Walla Valley] that the 'King of Grapes' ripens most intensely.*