

2019

Cabernet Sauvignon

Andrews Family Vineyards
Horse Heaven Hills AVA
Washington State



VINTAGE DETAILS

We prefer a balance of ripeness and fresh acidity, so Trothe fruit was the first picked in most blocks.

VARIETALS:

96% CABERNET SAUVIGNON, 4% MERLOT

VINEYARD BLOCKS:

CS98 (55%), CS03 (41%), MR06E (4%)

CLONES:

CLONE 8

VOLUME:

9 BARRELS

ALCOHOL:

14.7%

TA:

6.1 G/L

PH:

3.83

BOTTLED:

SEPTEMBER 2021

RELEASING:

SEPTEMBER 2022

TASTING

Deep ruby with an inky black rim. The bouquet opens with notes of fresh toast that accent opulent aromas of dark cherries, raspberries, bergamot, jasmine, vanilla, cocoa, and crushed sage. On the palate, taut acidity, coupled with dusty, mouthcoating tannins—a Horse Heaven Hills trademark—balance supple, concentrated flavors. The firmly structured, full-bodied mouthfeel and succulent texture linger on the finish.

CELLARING

The velvety tannins are expressive of the vintage, making our Cabernet approachable now—especially paired with heartier fare—however, the wine will continue to develop over the next 8-10 years to unveil even greater complexity, maintaining bright freshness throughout.

GROWING SEASON

The 2019 growing season was bookended by unseasonably cool weather. A late start to the vintage saw good fruit set, followed by an intensely hot summer that sped up phenolic and fruit ripening. Overall, an intriguing year for the vine—culminating in a close to the season with grapes yielding luxuriously elegant tannins, ripe flavors, and vibrant acidity.

VINIFICATION

Vinification methods including concrete fermenters and extended skin contact were matched to the specifics of block and fruit characteristics. The result is a complex blend that accentuates the individuality of each block. The wine was aged over 23 months in 77% new French oak, followed by 13 months in bottle.

For additional information and opportunities for purchase, visit trothe.com