



FORCE *Majeure*

2016 FORCE MAJEURE CABERNET SAUVIGNON

Our estate Cabernet Sauvignon is grown primarily along the south-west ridge of our vineyard, in soils that are deep and loamy but contain many small rocks of fractured basalt, concreted ash and granite from Missoula flood erratics. Coming from 11 year old vines that produce small berries with lots of power and concentration, this wine spent 22 months in 75% new French oak barrels after a long, warm fermentation and extended skin contact on some lots. Bottled unfinned and unfiltered.

“The 2016 Cabernet Sauvignon Red Mountain Estate is a thrilling effort from winemaker Todd Alexander that rates with some of the most monumental wines to come out of Washington State. Based on 100% Cabernet Sauvignon sourced from their estate vineyard on Red Mountain, brought up in mostly new barrels, it reveals a saturated purple color that's followed by a rich, primordial bouquet of crème de cassis, espresso roast, crushed rock, and graphite. It needs considerable air to start to show its potential yet is a full-bodied, powerful wine that has subtle oak, plenty of sweet tannins, and a huge, layered finish that won't quit. It's the tannin management that's truly spectacular. This brilliant wine needs to be forgotten for 4-5 years and will keep for 2-3 decades.”

- 99 points, Jeb Dunnuck, JebDunnuck.com



100% Cabernet Sauvignon

Fermented in concrete and stainless closed top tanks

75% new French oak

Native yeast, 5 day cold soaks

Pumpovers and punch-downs,

up to 45 day macerations

100% free run

340 cases produced