

NORTH BY NORTHWEST

2014

CABERNET SAUVIGNON WALLA WALLA VALLEY

North by Northwest was founded in 2005 by the King family with the vision to handcraft varietally pure wines from the finest vineyards in Walla Walla Valley and Columbia Valley AVAs, which straddle the border of Washington and Oregon. We partner with like-minded vineyard owners, with an eye on sustainable viticultural practices. Our guiding principle is simple: produce a quality wine, for wine lovers.

TASTING NOTES

A deep crimson in the glass, the nose reflects the color with intense fruits like cassis, blackberry, plum and date along with star anise, tobacco, dust, cedar, black tea, pepper and rose. The flavors on the palate are dark and dusky, consistent with the nose. Grippy, dusty and supple tannins are balanced, creating a full-bodied Cabernet Sauvignon with great structure and length.

WINEMAKING PROCESS

The fruit was cold soaked, punched down and pumped over throughout fermentation. Delestage, a process to oxygenate or aerate the wine and soften the tannins, was performed midway through fermentation. After fermentation, extended maceration gave the wine more contact with skins and seeds to increase the concentration of color, flavor and tannins. Aged 22 months in 36% new French oak.

VINTAGE NOTES

Following on the heels of a cold winter in 2014, rapidly warming temperatures in April led to bud break a week early. These favorable conditions continued, leading to very strong fruit set after the mid-June bloom. Moving into late summer and early fall, the grape clusters were in outstanding condition. Combined with unusually dry conditions, grapes had extended hang time that allowed for enhanced flavor development and fantastic quality.

Vineyards: Seven Hills (66%); Heather Hill (24%) and Les Collines (10%)

Varietal: Cabernet Sauvignon

AVA: Walla Walla Valley

Alcohol: 13.5%

