

KATE ARNOLD



AVA

Columbia Valley, WA

VARIETAL CONTENT

95% Cabernet Sauvignon,
5% Syrah

OAK REGIMEN

50% French oak

ABV

13.9%

FOOD PAIRING

Grilled steak with red wine
reduction sauce.

CONTACT

Jean Arnold
jean@katewines.com

TASTE PROFILE

- COLOR** / Ruby with a hint of garnet.
- AROMAS** / Cherry, vanilla, baking spices (cardamom, cinnamon, nutmeg), and graphite.
- FLAVORS** / Cherry cola, blackberry, and blueberry.
- STRUCTURE** / Moderate acid at the beginning. Soft silky mid-palate. Long, rounded tannins on the finish.

VINEYARD SOURCES

Horse Heaven Hills AVA, McNary Vineyards – 100%

SOIL / Sandy Loam

ELEVATION / 700 ft

2017 VINTAGE REPORT

The 2017 vintage started off with a cold winter and an abundance of snow. This allowed for a high soil moisture level that only increased with the amount of rain in the spring. Overall, the spring was slightly cooler than usual with temperatures ranging from one to five degrees below their normal levels. Summer was exceptionally hot with temperatures moderated by blankets of smoke from the British Columbia fires. The smoke cleared before the critical veraison period, and thankfully, there was no smoke taint present in the wines. Fall was long with nearly perfect harvest conditions and little rain. The McNary Vineyard fruit was harvested prior to the fall frost. The fruit was naturally balanced and required little to no adjustment and produced wines with moderate alcohol levels, refreshing acidity, and great structure and depth.