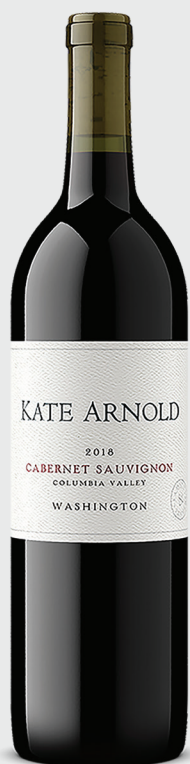


KATE ARNOLD



AVA

Columbia Valley, WA

VARIETAL CONTENT

86% Cabernet Sauvignon,
6% Syrah, 6% Malbec, 2%
Cabernet Franc

OAK REGIMEN

50% French oak

CASES PRODUCED

2,141

SUGAR

Fermented Dry

ABV

14.6%

FOOD PAIRING

Grilled ribeye with
roasted potatoes spiced
with rosemary and
lavender.

CONTACT

Jean Arnold
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TASTE PROFILE

- COLOR** / Deep red.
- AROMAS** / Ripe red cherry and cassis, licorice, baking spice, and menthol.
- FLAVORS** / Sweet red fruits, strawberry, cherry skin, sweet spice, and hints of dark chocolate.
- STRUCTURE** / Medium acidity with good texture and great volume. Rounded, subtle tannins, and a juicy finish.

VINEYARD SOURCES

Royal Slope - Lawrence Family Vineyards - 74%

Four Feathers Vineyards - 26%

- SOIL** / Adkins very fine sandy loam, Taunton fine sandy loam

- ELEVATION** / 1,430 - 1,490 ft

2018 VINTAGE REPORT

The 2018 vintage for Royal Slope AVA experienced much warmer weather than 2017, with a slight increase in production as well. The vintage began with an early bud break followed by a normal flowering around the last week of May. By June, the weather was very pleasant without high temperature spikes.

In July, temperatures rose significantly, reaching the 100s, and we started to see veraison around the 27th. August was equally as hot with temperatures remaining above the 100s, but the nights turned significantly cooler as is usual for this AVA. By August 25th, the weather finally cooled down, dropping the daily highs to around the 80s. The temperatures remained constant with no rain throughout September. This helped the grapes achieve a beautiful ripening. October temperatures dropped a touch more, leading to a finished harvest around the 16th.

The 2018 vintage delivered perfectly ripened fruit with great structure and length. Having those cool nights helped us keep some of the acids particularly malic – wines after malolactic fermentation were very creamy and texturally pleasing. Overall, this vintage achieved excellent quality potential where extraction protocols did not have to be pushed hard to reach our desired goals.