

DIXIE & BASS™

2020 | CABERNET SAUVIGNON

COLUMBIA VALLEY, WASHINGTON



STORY

A reoccurring theme woven throughout history's most beloved narratives is the tale of the unlikely duo. The opposing personalities that unexpectedly complement each other to create something even greater than the sum of their parts. There is implicit beauty in opposites attracting and it inspired us to create a wine that embodied this anomaly. We are captivated by the human truth that we are ultimately more similar than we are different. We felt that a dog and a bird made the unlikeliest of friends and from there, Dixie and Bass was born.

WINEMAKING

Grapes were delicately hand picked, destemmed and fermented on the skins for ten days before being aged for 18 months in New American Oak.

TASTING NOTES

Bright red cherry on the nose with savory, dried herb, hints of kola nut and espresso. Round and generous on the palate, with generous tannins framing the mid palate and a pleasing, fruit driven finish.

PAIRINGS

Enjoy with smoked tofu, stuffed portobello mushrooms, or braised beef shortribs.

TECHNICAL NOTES

Appellation: Columbia Valley

Composition: 86% Cabernet Sauvignon, 10% Merlot, 3% Malbec, 1% Cabernet Franc

Aging: 18 Months in 20% New American Oak

Fermentation: Stainless steel

Alcohol: 14.5%

Acidity: 5.7 g/l

pH: 3.79

Residual sugar: 0g

