



RED MOUNTAIN CABERNET SAUVIGNON 2017

DRIVEN BY PASSION. NURTURED BY FAMILY.
INSPIRED BY RED MOUNTAIN.

STORY

Sweeping gusts of wind, wild temperature swings, and high-alkaline soil: just a few features that position Red Mountain, Washington among the world's top regions for growing wine grapes. The Aquilini family is dedicated to expressing the best of this special region through unwavering commitment to quality.

VINTAGE REPORT

The 2017 Vintage started out with a cool, wet winter resulting with delayed budbreak and bloom. The summer began with average temperatures shifting into warmer than average temperatures in July and August. The rapid heat accumulation helped balance out the season. In Late September temperatures cooled off significantly which allowed the fruit to hang longer while slowly building sugar accumulation and developing deep concentrated flavors. This vintage is noted for wines of power, superb tension and memorable varietal character.

WINEMAKER NOTES

As we often do, especially given the diversity of the vineyard sources, we made several harvest passes for the 2017, resulting in several distinct fermentations. This "blending" of our lots produces our best results. Grapes were hand-picked on October 5th and again on October 13th. Once in the winery, the grapes were gently destemmed and lightly broken. Each lot received a 4-day cold soak before the grapes started conversion to wine. Maceration time on skins was 27-30 days followed by a gentle pressing and transfer to barrel where the wines slowly began Malolactic fermentation. "Selection" began almost immediately, as the barrels were assessed and chosen for their character and distinct profile. The barrels which eventually made up the Cabernet Sauvignon and Family Blend come into focus as the wines age over 27 months, all in French oak.



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