

CHASING[®] RAIN

2021 CABERNET SAUVIGNON

RED MOUNTAIN | WASHINGTON

CHEF'S TABLE

STORY

Adversity reveals character and that is precisely the obstacle that Chasing Rain overcomes. As Red Mountain only receives 5-6 inches of rain per year, our wine stewards have a passion and hands on approach to applying the perfect amount of irrigation to our land. This allows us to consistently produce some of the best wines the world has to offer.

WINEMAKING

Grapes were delicately hand picked, destemmed and fermented on the skins for three weeks before being aged for 20 months in New American Oak.

TASTING NOTES

Black cherry, dried herb and hints of espresso and mocha on the nose. Very refined on the palate, with generous fine grain tannins and a dense, savory mid palate that leads to a long, pleasing finish.

PAIRINGS

Pairs beautifully with grilled ribeye steak, lamb chops, or with aged cheeses such as Parmesan or Gouda.

TECHNICAL NOTES

Appellation: Red Mountain

Composition: 95% Cabernet Sauvignon, 5% Petit Verdot

Aging: 20 months in 22% New American Oak

Fermentation: Stainless steel

Alcohol: 14.5%

Acidity: 5.9 g/l

pH: 3.78

Residual sugar: Og

