

# CHASING<sup>®</sup> RAIN

2023 CABERNET SAUVIGNON

RED MOUNTAIN | WASHINGTON

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## CHEF'S TABLE

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### 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 18 months in New American Oak.

### TASTING NOTES

Aromas of ripe black cherry and dried herbs unfold alongside layers of espresso and mocha. On the palate, the wine is polished and structured, showcasing fine-grained tannins, concentrated dark fruit, and a savory richness that carries through to a long, satisfying finish.

### PAIRINGS

This bold Red Mountain Cabernet Sauvignon pairs perfectly with grilled ribeye, braised short ribs, or duck with cherry reduction. Aged cheeses like Gouda or Parmesan enhance its tannins, while mushroom risotto or grilled eggplant bring out its earthy depth.

### TECHNICAL NOTES

Appellation: Red Mountain

Composition: 94% Cabernet Sauvignon, 4% Malbec, 2% Petit Verdot

Aging: 18 months in 30% New American Oak

Fermentation: Stainless steel

Alcohol: 14.5%

Acidity: 5.1 g/l

pH: 3.94

Residual sugar: 0g

