



## MAJESTIC PINES CABERNET SAUVIGNON

<b>COUNTRY</b>	USA	<b>APPELLATION</b>	Columbia Valley AVA
<b>REGION</b>	Columbia Valley, Washington	<b>WINEMAKER</b>	Becca De Kleine, David Forsyth
<b>GRAPES</b>	80% Cabernet Sauvignon, 20% Merlot		

### BACKGROUND

With more than a century of winemaking and farming experience, High Heaven Vintners believes in growing great grapes first to make amazing wine. Located in Eastern Washington State, High Heaven Vintners is inspired by the natural backdrop that surrounds their vines. From its protected location in the Rain Shadow formed by the Cascade Mountains, High Heaven Vintners is protected from harsh elements, creating a warm, sunny, dry climate ideal for grape growing. High Heaven Vintners wines are estate grown & bottled; this means 100% of the grapes are grown or controlled by the winery.

### DESCRIPTION

**COLOR:** Deep cherry red

**NOSE:** Powerful, brooding, and rich aromas of currents, dark fruit, and cassis invigorate the nose showing just how strong Washington fruit can be. Young unyielding fruit are framed by opulent baking spices and dark chocolate.

**TASTE:** Full-bodied, rich and smooth with flavors of tobacco, nutmeg and barrique.

### VINIFICATION

Grapes are harvested from the McNary Vineyard, whose cool climate means grapes ripen slowly to develop complex, ripe berry flavors and soft tannins. Grapes are destemmed, crushed & fermented for 10 days before ageing in stainless steel vats for 2 years.

### ANALYSIS

Alcohol: 13.8% TA: 5.3 g/L pH: 3.94 RS: 4 g/L

### SERVING SUGGESTIONS

Rich steak, beef ribs and burgers. Suggested serving temperature of 69-76°F.

### BOTTLE SIZES

750 ml

