

# LOCATI CELLARS

(Located inside of the Marcus Whitman Hotel)

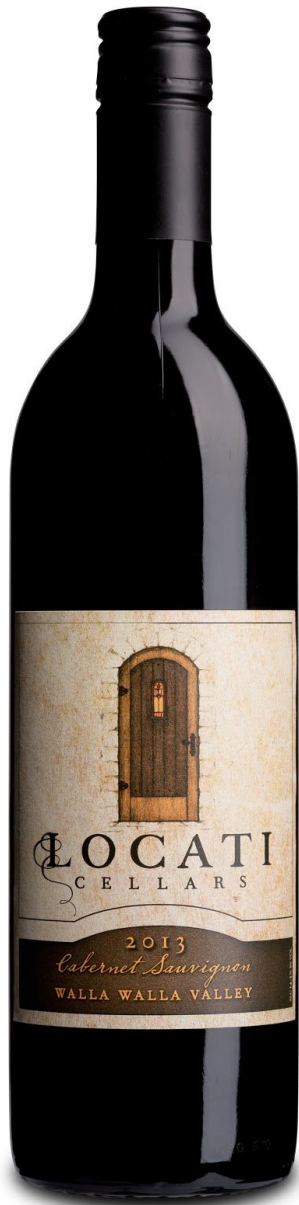
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## 2013 Cabernet Sauvignon

100% Cabernet Sauvignon

100% Kelly Vineyard, Walla Walla Valley AVA

Alc. 14.3% by Vol.



## Growing Season

The 2013 growing season was the first vintage in a series of warm vintages. Each year since, it has been hotter and hotter on average due to the strengthening El Nino patterns the Pacific NW has been experiencing. In terms of quality, Washington fruit was excellent. Temperatures were perfect for growing grapes, and the finish to the season allowed ample time for the fruit to reach full ripeness without excess sugars, as it cooled off mid-September. As is typical, we had big swings in the daytime highs to nighttime lows that allow our grapes to preserve their acidity.

## Vineyards

Kelly Vineyard, Walla Walla Valley AVA

This vineyard is down on the “Rocks” of the Walla Walla AVA, inside the newest appellation for Oregon, which is an alluvial fan of the Walla Walla River. The fruit from this vineyard is generally more umami in flavor and less acidic, which goes well into our blend or even by itself.

## Barrel Composition

50% New French Oak

## Tasting Notes

Our first and likely only Cabernet to be produced under the Locati label, we decided to feature a vineyard in the newest AVA of Oregon: Kelly Vineyard in the Rock District of Milton Freewater, or as we call it, “The Rocks”.

Wines from the Rocks are generally higher pH, softer in texture, and more umami in flavor. The wine, while very young, delivers on that paradigm.

Opening with standard Cabernet characteristics of currant, black raspberry, black cherry, and pepper (pyrazine), this wine delivers plenty of fruit while

also giving umami mushroom flavors, firm tannins reminiscent of cocoa, and soft leather. The herbal finish (both pyrazine and spearmint) finishes off this wine which is certainly Cabernet but not necessarily typical. Drink now through 2030. 3.94 pH and 5.9 g/L of titratable acidity.

**Awards:** Gold - 2016 Seattle Wine Awards

Cases Produced: 21

Release Date: N/A

