

Waters

2014 CAPPELLA WASHINGTON STATE

• **92 POINTS WINE ENTHUSIAST**

VINEYARDS •

• **Old Stones Vineyard** is located along an ancient river bed covered with massive basalt cobblestones, similar to those of the Châteauneuf-du-Pape region of Southern France. These cobblestones go deep into the soil and retains heat which is then radiates back to the vines during the cooler night making for a distinct and highly sought-after terroir.

• **Canoe Ridge Vineyard** is located on the ridge-line high above the Columbia River Gorge at the south end of the Columbia Valley appellation. This distinctive microclimate is ideally suited for growing Merlot and Cabernet Sauvignon. The sandy loam soils on Canoe Ridge range in depth from 18 inches to 5 feet, which allow vine roots to drill deep for nutrients while providing excellent drainage.

WINEMAKER NOTES •

"To me it's a back to 'The Rocks' because it naturally gives Cab Franc a high toned red fruit aromatic but with a more masculine racy back end tannin that emulates Cab Franc from right bank Bordeaux. Combined with similar aromatics from Canoe Ridge albeit a softer mouth feel on the Merlot makes for a perfect blend for Cheval Blanc"

- Jamie Brown, Winemaker

TASTING NOTES •

Cappella is one of our all time favorites and the 2014 vintage is exceptional. On the nose you get fresh red cherries, light floral notes, cinnamon, and a little forest floor on the back end. This right bank Bordeaux blend is bursting with flavors of black cherry, black plums, earth, and white pepper. Nice tannins and good acid. This is a balanced and beautiful wine experience.

TECHNICAL •

WINEMAKER: *Jamie Brown*

APPELLATION: *Washington State*

VARIETAL COMPOSITION:

60% Old Stones Cabernet Franc, 40% Canoe Ridge Merlot

ALCOHOL: *14.1%*

PH: *3.68*

TOTAL ACID: *0.60*

BOTTLING DATE: *September 2013*

CASES BOTTLED: *250 cases*

CELLARING: *Drink now through 2025*

PRICE • \$34

CLUB PRICES • 10% \$30.60 | 20% \$27.20 | 30% \$23.80

