



2022 CABERNET SAUVIGNON

Washington State

TASTING NOTES

Dark fruit aromas of black cherry and currants. Rich flavors of dark fruit, oak and a hint of spice on the palate. Full body and firm but smooth tannins make it a great match for red meats.

OUR MISSION

1889 wines are a tribute to the year Washington State was admitted into the Union. These wines are created to honor our state with our passion to create versatile wines for any food pairing.

VINEYARD NOTES

The Wahluke Slope AVA sits on a large alluvial fan creating uniform soils. The top soil is deep, wind-blown sand with one of the driest, warmest climates in the state of Washington.

THE WINERIES

We are a family owned Washington grown business. At RM Wineries we craft our wines with the love for our state first and foremost with the uttermost concentration to create excellent wines at values that are incomparable. With over 3,000 estate acres located on the Wahluke Slope AVA and Ancient Lakes of Columbia Valley AVA, two facilities and 2 bottling lines capable of producing over 5 million cases per year, we have the ability to be Washington State's largest grape to table wine company. All our wines utilize estate grown fruit using sustainable farming methods.

Varietals: 100% Cabernet Sauvignon

Alc%: 14%

Vineyards: Yakima Valley, Wahluke Slope

AVA: Washington State

Harvest Date: October 2022

Production Notes: 100% stainless steel fermentation on American oak chips, 15% on American oak staves for aging process.

Analysis: RS: 4 g/L | TA: 5.7 g/L
ph: 3.7

Case Production: 250