BLEND
70% Cabernet Sauvignon, 30% Syrah
(co-fermented)

APPELLATION
Columbia Valley

PRODUCTION
Yield: 2.5 Tons per Acre
Yeast: Native
41 Days on Skins
50% New Barriques
22 Months Barrel-Aged

WINE ANALYSIS
0.5 g/100mL Titratable Acidity
4.02 pH
14.5% Alcohol

UPC
184745100079

CURRENT & PAST SCORES
95 Points, Robert Parker’s Wine Advocate
“The 2013 Cabernet Sauvignon King Coal Stoneridge Vineyard, which is always a 70/30 mix of Cabernet and Syrah, is a beauty. Giving up lots of black currants, smoked earth, olive and background meatiness, it’s rich, voluptuously textured and concentrated, with tons to love. It’s approachable now due to all the fruit, but this puppy will cruise in the cellar over the coming couple of decades.”

VINEYARD
The vineyards we work with are farmed using the most up to date sustainable practices.

Stoneridge: Alluvial fan gravel bed, the site rests above the flood plain of the Columbia River. Under the topsoil is a layer of caliche and basalt 6-12” deep, creating a calcium and iron rich media that forces roots to struggle.

VINTAGE
The warmest vintage since 2003 cooled off just in time for harvest. The resulting wines were less likely to tip over into overripe favors or high alcohol levels, and picking proceeded at a normal pace. Total tonnage was up about 5 percent over 2012, a record for the state. 2013 made us thank Sweet Baby Jesus that our white wine vineyards are cool sites at higher elevation. The very warm vintage cooled down in mid-September allowing us to pick at the perfect moment in the first week of October. This gave us generous full favored wine while still keeping focus.