

Pacific Northwest Wines

STÖND

COLUMBIA VALLEY
CABERNET SAUVIGNON

Wind-blown & *Well-watered*

VINTAGE 2020



BRAND STORY

Stönd is a beautiful reflection of the Columbia Valley, taking its name from the unique soil profile. Annually, this appellation receives only 6-8 inches of rainfall leaving it with little to no humidity. These conditions foster sandy, rocky soil, which lay above the gravel. Soils like these allow the roots to burrow deep beneath the surface in search of water and nutrients, which ultimately lead to wines with layers of complexity.

WINEMAKING

The grapes were picked during the cool early morning hours and delivered to the winery where they were sorted, de-stemmed and cold soaked for several days prior to fermentation. The next step was extended maceration with twice daily pump overs, a technique that creates more supple wines with minimal bitter tannins.

TASTING NOTES

Intense black fruit aromas are bolstered by hints of cedar and balsam fir. The palate is lively with concentrated black fruit flavors and notes of bay laurel. Structurally, the wine has a weighty entry with graceful tannins.

TECHNICAL NOTES

VARIETAL COMPOSITION:

99% Cabernet Sauvignon, 1% Mixed Red.

REGION: Columbia Valley, Washington State

ALC: 14.5%

PH: 3.77

TOTAL ACIDITY: 0.55g/L