



## 2009 BROWN BOX CABERNET SAUVIGNON

Our 2009 Brown Box Cabernet Sauvignon exemplifies the truly unique qualities of Roza Hills Vineyard, long noted for its fine qualities of this varietal; dark cherry, tobacco, pepper, and chocolate. The mouth feel is luscious and gripping with nice tannins and a smooth finish.

[www.brownboxwines.com](http://www.brownboxwines.com)

### AWARDS:

**Best Buy/Recommended**

Northwest Palate Magazine

**Silver**

Wine & Spirits Wholesalers of America

**Bronze**

TexSom Wine Competition

**Bronze**

Seattle Wine Awards

### WINE SPECIFICATIONS:

**Winemakers:** Bill Ammons/Steve Hovanes

**Bottling date:** 6/22/2011

**Cases Produced:** ~2000 cases

**Varietal Composition:** 91% Cab Sauv, 8% Merlot, 1% Cab Franc

**Appellation:** Rattlesnake Hills, Yakima Valley

**Alcohol:** 13.9%

**Titrateable Acidity:** 0.626 g/100mL

**pH:** 3.68

**Residual Sugar:** Dry

**Tannin:** 586 mg/L

**CO<sub>2</sub>:** 290 mg/L

### TECHNICAL NOTES:

**Harvest Specs:** The Cabernet Sauvignon grapes for this blend were picked in late September, 2009 from Roza Hills Vineyard. The grapes were harvested mainly from Blocks 2 and 6A. Average °Brix at harvest was 24.3, TA was .57 mg/100ml, and pH was 3.69. The Merlot from this blend was harvested in early September from Roza Hills block 6B. Average Brix at harvest was 25.0, TA .67 mg/100ml and pH was 3.44.

**Fermentation:** The grapes were inoculated with two different yeasts; Premier Cuvee, and Pasteur Red then tank fermented with pump-overs twice a day. Toasted oak dust was added at the crusher. To reduce the possibility of excess tannins the wines were pressed off skins before the completion of fermentation, around 8 Brix. ColorPro enzyme was added just before pressing to fix color. Once pressed, the wines were inoculated with ML bacteria in early October and completed malolactic fermentation in December, 2009.

**Elevation/Aging:** The wines for this Blend were tank aged with American and French oak staves and chips. Micro-oxygenation was carried out on selected components of the blend during malolactic fermentation and tank storage. During aging, the wines were racked three times and blended to tank. Once blended, the wine was So2 adjusted and then EKS pad and sterile filtered prior to bagging.