

STEAK HOUSE

2006 Steak House 100% Cabernet Sauvignon

HOUSE WINE is the wine you drink anytime with anything...honest, tasty & real.

I have now defined it one step further with STEAK cab is king. The queen of FISH HOUSE is Chardonnay. They go together like a hand and a glove.

COLUMBIA VALLEY

Washington's success with vinifera grapes is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor development in the grapes. Warm daytime temperatures ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity. Creating wines with perfect balance and flavors.

VINTAGE NOTE

The 2006 growing season in the Columbia Valley presented a year of extremes in weather. The spring was wet and cooler than normal leading into a long, hot summer. Summer provided ideal conditions of dry weather, warm days and cool nights. Harvest began early, with some white grapes picked in late August. A cooler period in Mid-September slowed things down and allowed more hang time for enhanced flavor development.

TASTING NOTE

Cabernet. If any wine has a purpose this one is clear. 100% and ready for a steak.

BLEND

Cabernet Sauvignon 100%

BOTTLING

PH 3.69
TA 0.54
Alc. 13.5%



MY HOUSE IS YOUR HOUSE