



# 2016 DuBrul Vineyard Cabernet Sauvignon Yakima Valley

## Vineyard Description

DuBrul Vineyard, planted in 1992 and located in Sunnyside, WA is considered to be one of the premier vineyards in Washington State. DuBrul Vineyard has South facing hillsides, low vigor soils, small berries, and impeccable vineyard management. Individually, each factor contributes to high quality fruit, combined they produce some of the most sought after fruit in the state. Year in and year out, quality remains consistent, delivering some of the richest and most concentrated flavors found in wines anywhere in the Northwest.

**Varietal(s):** 100% Cabernet Sauvignon

**Chemistry:** Alcohol 14.5%, TA 6.6 g/L, pH 3.61

**Oak Composition:** 85% New French Oak for  
24 months

## Winemaker Notes

Year in and year out, the DuBrul Vineyard Cabernet Sauvignon is a favorite among Va Piano Wine Club members. 2016 should be no exception to that, and might be the vintage to remind everyone just how great this wine can be. It is the most powerful wine from the 2016 vintage, showing deep dark fruit, graphite, and sage when first opened. As it develops in the glass, notes of leather, tobacco, black tea and anise begin to play with the bold fruit. The mouthfeel ranges from silky to wool as fresh tart cherries contrast the toasted oak. It was aged for 24 months in 85% new French oak, showing hints of vanilla, cinnamon, nutmeg, and clove. The tannins are apparent, but are extremely fine grained and plush. A beautiful note of fresh forest floor leads into an exceptionally long finish. Some will enjoy this wine on its own, as a masterpiece that deserves no distractions, while others will find that it is the perfect compliment to anything cooked on a charcoal grill. Whatever your path, we recommend either savoring this wine over a number of hours or decanting it, as it needs time to show its full nature. The 2016 DuBrul can undoubtedly survive for a number of years in a cellar!

- Justin Wylie, winemaker