

2018 OX Cabernet Sauvignon



2018 VINTAGE

2018 was another warm vintage for Washington that was marked by ideal weather during the harvest season. The Columbia Valley cycled through cool and warm months at the start of the growing season. April was cool, delaying bud break slightly. Then May was one of the warmest on record, advancing bloom. This was followed by a cooler-than-average June. Bloom was notably fast and even, contributing to a larger crop size that required extensive thinning. 2018 was shaping up to be among the warmest vintages on record. Warm days during harvest continued sugar accumulation while cooler nights preserved acidity. As a result, Brix levels were slightly above average in 2018, while acid levels were higher than anticipated for a warm vintage.

Varietals: 100% Cabernet Sauvignon

AVA: Columbia Valley

Fruit: blackberry, currant, plum

Herbs/Spices/Other: tobacco, cedar, earth, rich mouthfeel and round tannins, acidity elevates the finish

Aging: 40% New French Oak

TA/pH: 5.5 / 3.86

Alcohol: 14.5%

