



# Buried Cane



2006

CABERNET SAUVIGNON

WASHINGTON STATE

Buried Cane wines are named after a time-honored Washington State practice used to protect grape vines from frigid winter temperatures. Low-growing vine canes (shoots) are buried under the soil, then unearthed after winter freezes pass.

Just like in Bordeaux, Cabernet Sauvignon is the noble red grape of Washington. The hearty variety is particularly well-suited to Washington's cold winters because of its thick wood and late blossoming. Washington's long growing season imparts black currant, cherry and berry fruit nuances to the wine, with herbal complexities and a tannic backbone.

The 2006 Buried Cane Cabernet Sauvignon has plenty of black cherry and licorice character, layered with cedar and dark chocolate notes. It has a smooth and generous mouthfeel, with supple tannins and fine balance. It's a classic Washington State Cabernet, best when served with grilled steak, prime rib, pizza and pasta.

#### Varietal Percentages:

Cabernet Sauvignon	76%
Merlot	12%
Syrah	7%
Cabernet Franc	5%

pH at bottling:	3.69
Total acidity:	5.8 g/L
Finished Alcohol:	14.0%
Bottling date(s):	1,214 cases on April 20-21, 2008