



Our 2010 Glaze Cabernet Sauvignon is a return to what we all want in a daily drinker: great aromatics that are focused and true to the variety, paired with a flavor structure that reflects a balanced and thoughtful wine. Three different AVAs give this wine balance, power and structure. Bottom line: it's delicious juice.

AROMATICS

Focused aromatics of orange peel and chocolate riding atop a bed of black fruit, minerals, with just a touch of licorice and black olive.

PALATE

Focused, structured and delicious. Just what it should be.

Glaze Columbia Valley Cabernet Sauvignon 2010

VINEYARD DETAILS

AVA SOURCES:

Columbia Valley 96%
Red Mountain 3%
Horse Heaven Hills: 3%

GRAPE PERCENTAGES:

Cabernet Sauvignon: 75%
Merlot: 25%

PRIMARY FERMENTATION DETAILS

HARVEST DATES

Sept 29 ~ Oct 2

BRIX AT HARVEST

24.0° - 24.5°

COLD-SOAK TIME

2 days average

FERMENTATION TIME

10 days average

FERMENTATION TEMP

78°-86° F peak

BARREL PROGRAM

30% French for 20 months

FINISHED WINE DETAILS

ALCOHOL

13.8%

PH/TITRATABLE ACIDITY

3.67 / 5.52 g/L

BOTTLING DATES

10.31...2012 1200 Cases

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