



FORCE *Majeure*

2016 FORCE MAJEURE CABERNET SAUVIGNON

Our estate Cabernet Sauvignon is grown primarily along the southwest ridge of our vineyard, in soils that are deep and loamy but contain many small rocks of fractured basalt, concreted ash and granite from Missoula flood erratics. Coming from 11 year old vines that produce small berries with lots of power and concentration, this wine spent 22 months in 75% new French oak barrels after a long, warm fermentation and extended skin contact on some lots. Bottled unfiltered and unfiltered.

“Made from 100% Cabernet Sauvignon, the 2016 Cabernet Sauvignon Red Mountain Estate is another incredible wine from Todd. Crème de cassis, toasted oak, espresso, chalky minerality, and graphite notes all emerge from this full-bodied, silky, layered, perfectly balanced, elegant red that might just flirt with perfection.”

- 97-99 points, Jeb Dunnuck

“Saturated bright ruby! Pungent, primary, essence-of-Cabernet aromas of cassis, black cherry, graphite, licorice pastille, tobacco leaf, mint and herbs, lifted by a violet topnote. Wonderful dense, thick, saline and sweet, showing a very ripe, chewy, slightly chocolatey character that reminded me of a Napa Valley cult Cabernet. (I should note that winemaker Todd Alexander previously spent four years as winemaker at Bryant Family Vineyard.) But this wonderfully savory wine may well have more energy than its Napa equivalents. Finishes very long, with huge, thick, totally ripe, palate-saturating tannins but no hard edges. Shows an almost caramelly Pomerol-like creaminess in the mouth, with its green qualities receding into the background. This wine lacks only the refinement for an even higher score. This appears to have been little affected by its recent bottling in August but I wonder if it will shut down in bottle over the coming year or so.” – 93 points, Stephen Tanzer, Vinous Media



100% Cabernet Sauvignon

Fermented in concrete and stainless closed top tanks

75% new French oak

Native yeast, 5 day cold soaks

Pumpovers and punch-downs,

up to 45 day macerations

100% free run

Release price \$125 / 750mL

340 cases produced