



FORCE
Majeure

2017 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 12 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.

“Bright full ruby. Musky, very ripe scents of black cherry, blackberry, blueberry and licorice--not quite port-like but less nuanced than the Epinette blend. Wonderfully glossy, rich and suave in the middle palate, with very ripe, deep dark berry and milk chocolate flavors accented by menthol and herbs. The wine’s superripeness, fatness and underlying herbal and mineral notes should come into greater harmony with another few years of bottle aging.”

– Stephen Tanzer, Vinous Media



100% Cabernet Sauvignon

Fermented in concrete and stainless closed top tanks

Aged 22 months in 75% new French oak

Red Mountain AVA

100% free run

14.9% ABV

Release price \$125 / 750mL

425 cases produced