

Pacific Roots Organic Cabernet Sauvignon 2021

Background:

Pacific Roots was created by the organic pioneering 4th generation *Bousquet family* as their first venture, “*putting down roots*” in the US for an organic wine outside their Argentinean home. Pacific Roots harnesses the wild natural beauty and Columbia Valley terroir through the image of the Greek goddess Rhea. Pacific Roots is a certified organic Cabernet Sauvignon from Washington state’s Columbia Valley. This low-desert region in the shadow of the Cascade Mountains has become identified as source of the Pacific Northwest’s premier Cabernet Sauvignon. Warm sunny days and cool nights, a long and even growing season, and Columbia Valley’s unique terroir deliver a distinctive, well-balanced, aromatic red, distinguished by dark, ripe yet fresh fruit flavors of plums, cherry, and black currants. leading into a long, well-delineated finish.

Terroir & Soil:

The Missoula Floods were cataclysmic glacial lake outburst floods that swept periodically across eastern Washington and down the Columbia River Gorge, where our vineyards and farm is located. It transported soil to the land and settled in the valley. Our soil is sandy loam over rocks. Our vines reside on the Saddle Mountains, which are southward facing slopes, similar latitude to the Bordeaux region in France ranging from 5-15%. The elevation of 1100'-1500' and the south slope reduce the risk of frost, as the air drains to the Columbia river. There is an abundant amount of water, as all irrigation is sourced from the Columbia River.

Winemaking:

2020 was a warm year that drastically cooled off come September. There was a long ripening season from the months of September to October. The grapes were harvested at about 2:30am at the end of October. Picking at this time of day (technically night) results in temperatures in the high 30 to low 40°F. The production facility receives the grapes immediately after harvest while they are still chilled. This allows a cold soak period prior to inoculation. We used organic yeast strains along with malolactic culture. 12 days of maceration, following a free run and gentle pressing. The wine had four months of extended lees contact that was all in stainless steel tanks. There was no oak contact for this specific lot. It was then cross flow filtered & stabilized to produce the finished wine.

Technical Data:

Varietal: 100% Cabernet Sauvignon
Acidity-Ph: 5.57

Alcohol: 13,8%
Residual Sugar : 2.07

Tasting Notes:

Created with the upmost respect for the land, this cabernet sauvignon is a distinctive, well-balanced, aromatic red, distinguished by dark, ripe yet fresh fruit flavors of plums, cherry and black currants, leading into a long well delineated finish.



Columbia Valley
Washington

