



2007 Feather Cabernet Sauvignon
Columbia Valley
Randy Dunn

Acclaimed Napa Valley vintner Randy Dunn has a reputation for producing world-class Cabernet Sauvignons. He brings more than four decades of winemaking experience to the Columbia Valley to produce Feather, his only wine made outside of California.

Tasting Notes: An expressive wine of elegance offering layers of black cherry, dried currant and spice laced with nuances of licorice and dark chocolate for added complexity. Dark fruit and refined tannins provide wonderful texture and a lingering finish.

Vintage: Columbia Valley vintages are remarkably consistent, but the 2007 growing season was especially ideal as temperatures remained steady throughout the summer months. Optimal conditions, combined with autumn's warm days and cool nights, produced grapes with excellent natural acidity and deep, intense flavors.

Winemaking: Hand-picked grapes were sorted at the winery, gently crushed and fermented in small stainless steel tanks before aging 22 months in 90% new Vicard French oak barrels. With the goal of creating a seamless wine true to the variety, Randy selected his favorite lots to assemble this 100% Cabernet Sauvignon.

Vineyards: Randy is a frequent visitor to the Columbia Valley, checking the vines at his favorite vineyards for balance throughout the growing season and returning during harvest to inspect the grapes before making the call to pick. Sagemoor Groups' Dionysus (Tri-Cities) and Weinbau Vineyards (Wahlukle Slope) were the dominant vineyard sources, contributing concentration and richness to the wine. Horse Heaven Hills vineyards, including The Benches at Wallula, gave the wine elegance, earthiness and dimension. Red Mountain fruit provided the structure and backbone.

Alcohol: 14.2%

pH: 3.71

TA: 0.65 grams / 100ml

Blend: 100% Cabernet Sauvignon

Release date: April 2010

Production: 1,991 cases