

CLUB CRUSH CABERNET *April Shipment (#2 - 2021)*

ABEJA **2016 CABERNET SAUVIGNON** **COLUMBIA VALLEY, WASHINGTON**

TASTING NOTES:

The 2016 Columbia Valley Cabernet Sauvignon begins with a bold and expressive nose of blackberries and a tight core of dark fruit. Medium to full-bodied, flavors of dusty black plum, cassis and currant integrate seamlessly with oak tones of vanilla and soft sawdust, showing a rich complexity across the mid-palate. The wine lingers with well-structured tannins that are still lively and slightly grippy on the long finish.

WINERY INFO:

Spanish for bee, our name is pronounced 'ah-BAY-ha' We chose this name for its simple beauty and its reminder of times past when farming implied a respect for the environment and a close connection to the earth. It is our belief that each day, we can make a difference in the quality of our care for the land, and no matter how small, any difference we make is worthwhile. We create our wines and receive our guests under the same philosophy.

Abeja is located on a century-old farmstead in the breathtaking foothills of the Blue Mountains, four miles east of Walla Walla Washington. Once seriously dilapidated, all of the original farm buildings have been carefully restored with an emphasis on craftsmanship and longevity. Creative use of salvaged materials adds interest and sets the stage for renewed purpose in these old buildings, which now house our winery and our inn guests..

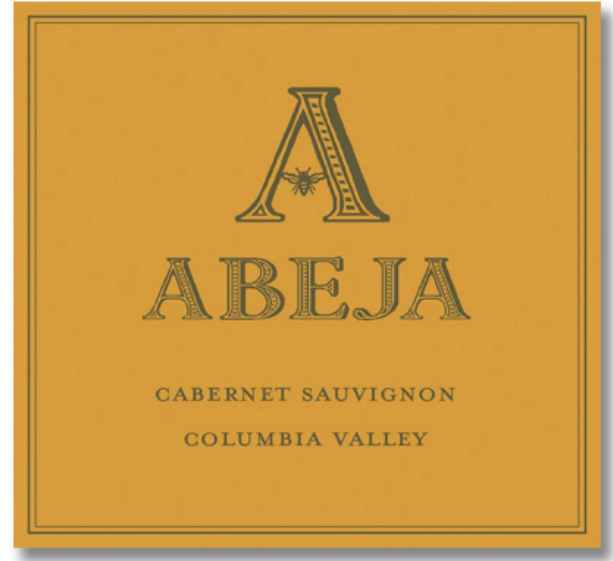
Today Abeja is the realization of the Harrisons' vision. Winemakers Daniel Wampfler and Amy Alvarez-Wampfler craft Abeja's acclaimed Cabernet Sauvignon, Chardonnay and Merlot as well as the winery's sought-after, limited-release estate and reserve wines, offered exclusively to Abeja List members. The Inn at Abeja's impeccable hospitality, renowned gourmet breakfasts and refurbished farm cottages all invite visitors to slow down and unwind. Gardens, vineyards and the vistas of Walla Walla Valley encourage guests to explore while marveling in the property's history and savoring the modern comforts of a wine country retreat. With the support of two new investment groups, Abeja's focus remains centered on producing the highest quality experiences. By acknowledging the property's roots, both The Inn at Abeja and Abeja winery excitedly progress towards the shared goal of becoming a sustainable winery and truly world class Inn.

FOOD PAIRING:

Beef Short Ribs with Whipped Mashed Potatoes

Composition: 89% Cabernet Sauvignon, 11% Merlot

Production: 2,484 cases



Abeja.net

Regular Price. . . . \$59.99 CLUB CRUSH PRICE. . . . \$53.99

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HALL WINES

2017 CABERNET SAUVIGNON NAPA VALLEY

TASTING NOTES:

Effusive aromas of blackberry, black cherry, freshly turned earth and subtly warm toasty oak notes. The palate is dense and richly concentrated with fine grained tannin and good length. Flavors of dark chocolate, dark berry compote, and hints of dried thyme and leather are abundant.

The 2017 harvest wrapped up early fall following summer heat spurts and a growing season that saw significant rain throughout the state, ending a five-year drought. The season began with rainfall that refilled reservoirs and replenished soils. Harvest began early at a normal pace, and then progressed rapidly during a heat wave in late August and early September. Temperatures cooled mid-September, slowing the harvest pace and allowing grapes to ripen gradually. This is a strong quality vintage

WINERY INFO:

Since first working in her family's Mendocino vineyards, Kathryn Hall dreamed of a place to showcase fine wines alongside expressive art and masterful architecture. Now, Kathryn and Craig Hall are creating an unrivalled destination in the Napa Valley - where winemaking excellence and innovation meets contemporary design to celebrate life and inspire the senses.

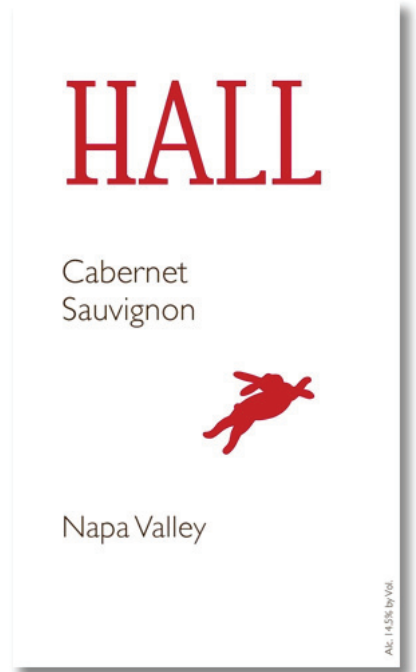
It starts with the vines and the land. Hall prides itself on securing the finest grapes in the Napa Valley. Roughly half of all the grapes Hall uses come from our Estate Vineyards, the other half come from vineyards from around the valley. Sourcing from over 70 vineyards, our viticulture team works tirelessly to seek out the best grapes available.

Hall's estate vineyards stretch from ancient riverbeds on the valley floor to sun-drenched hilltops, encompassing approximately 150 acres of classic Bordeaux varietals. In our pursuit to craft the finest varietals possible, each HALL estate vineyard was strategically chosen for its elevation, microclimates and soil types. Director of Vineyard Operations, Don Munk, and his viticulture team, employ small-vine farming to produce low-yield, highly concentrated fruit. Each vineyard block is managed uniquely – farming practices are adjusted according to varietal, terroir, clone, rootstock, and row orientation. We farm for the highest quality fruit and employ organic practices to ensure vineyard health and optimum fruit character.

FOOD PAIRING:

Bacon and Fig Marmalade Served on Crostini

Composition: 99% Cabernet Sauvignon, 1% Merlot



HallWines.com

Regular Price. . . . \$54.99 CLUB CRUSH PRICE. . . . \$49.49