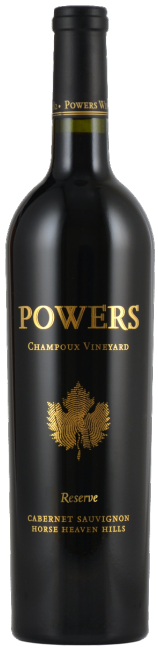
SINCE 1978
AMATHUS
DRINKS TO THE WORLD



POWERS CHAMPOUX VINEYARD RESERVE CABERNET SAUVIGNON

£31.50

Buy 6 for £24.68 each and save 7%

Buy 12 for £23.10 each and save 12%

SKU: USPWCRC

Categories: Red Wines, Cabernet Sauvignon , USA, Dry, £20 - £49.99 Wines, Powers Winery, Christmas Favourites, Shoreditch Store, Bath Store

Powers Winery was founded by Bill Powers in 1982. Powers wines are crafted by long-time winemaker Jose Mendoza to showcase Washington State's diverse microclimates and distinctive vineyards. Deeply rooted in long term relationships with premium Columbia Valley growers, Powers sources a variety of the highest quality fruit to consistently produce compelling wines of uncommon depth and complexity. They are commited to sustainable practices in both winery and vineyard to only produce the smallest possible carbon footprint. We were struck by the superb quality, character and value of the wines.

A single vineyard wine: Champoux is regarded as one of the top 10 vineyards of Washington State. Dating back to the 1970s, it was planted mainly to Cabernet by previous owner Don Mercer with the specific aim of matching the greatest wines of Bordeaux. Although not certified, it has been farmed along organic lines for over 20 years under the guidance of former hop farmer Paul Champoux, who works closely with wineries to grow fruit to their specifications, resulting in many of Washington's greatest wines.

The grapes are harvested from late September to late October with near perfect acidity and fruit flavours. The pump-under fermentation process is used for extraction. The wine is then aged for 32 months in 55% new French Oak barrels, 25% in 2nd fill along with the last 20% in neutral French Oak Barrels.

Grape: 94% Cabernet Sauvignon, 2% Cabernet Franc, 2% Merlot, & 2% Malbec

Tasting Notes: A great expression of Cabernet Sauvignon with layer upon layer of rich, dark berry and plum fruit, hints of cinammon and liquorice. The palate is broad and concentrated yet plaible and seductive, building in complexity with air.

Food Match: This is an opportunity to invest in the finest rib-eye, stewed venison or cave-aged gruyere.

Closure: Cork