

Nice Winery

2016 Yakima Valley Cabernet Sauvignon

Yakima Valley, Washington State



Awards: Silver Medal, 2019 *Rodeo Uncorked!* Houston Livestock Show & Rodeo International Wine Competition

About the Wine:

We are proud and excited to introduce our third vintage of this powerhouse Cabernet Sauvignon. We created this naturally grown, handcrafted wine with the talented and acclaimed Yakima winemaker, Justin Neufeld. These luscious Cabernet Sauvignon grapes are sourced from four family-owned vineyards in the majestic Yakima Valley: DuBrul, Artz, Two Blondes, and Dineen. Meticulous fermentation in small batches, extended cold maceration, and hand punch downs have ensured the full potential and genuine expression of this Cabernet Sauvignon. 22 months of aging in Boutes, Sylvain & Taransaud French Oak barrels complete this masterpiece.

Full bodied and plush with complexity and elegance, this wine shows a great harmony of acid and ripe tannin. It is perfectly balanced, displaying wonderful breadth and weight with no gaps when transitioning from the mid palate to finish. Pair this wine with steaks or aged cheeses like Roquefort, Gorgonzola or Papillon. This wine is tasting great now but will easily cellar for 10 years, but can you wait that long? Prime flavor expression will be achieved by decanting this powerful wine for 30 minutes before serving.

Tasting Notes: Black Cherry. Red Plum. Blackberry. Baking Spice. Cocoa Powder. Vanilla. Hint of Eucalyptus.

About Ryan and Ian:

Certified Sommeliers, Wine Educators and Le Cordon Bleu trained Chefs, Ryan Levy and Ian Eastveld, are the "foodie superduo" behind Nice Winery. Their chef-driven wines have been lauded in Wine Enthusiast, awarded 94 point ratings and gold medals, and are featured on top wine lists. When not making their hand-crafted wines, the chefs teach about wine and food at their Houston winery and tasting studio.



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