



Floating Rock – Estate wines from a terroir 15,000 years in the making

2013 Floating Rock Cabernet Sauvignon: Fruit aromas of tart cherries and strawberries lead into a palate of red fruit mostly pie cherries and tones of light vanilla. Bracing tannins hold up well to red meats and creamy cheeses. The wine departs with a subtle floral finish.

Our wines were 15,000 years in the making! It started with the Missoula Flood during the last ice age when an ice dam broke in Western Montana and created cataclysmic floods that that flowed west into the eastern part of Washington and redeposited fertile soils as well as granite boulders and rocks. When we first started clearing our original vineyard many years ago, it was full of those boulders as well as massive amounts of rocks and was a huge undertaking. (But well worth it.) Thanks to those massive ice-age floods today our vineyards consist of rich, light loam soil (with a few of those pesky rocks scattered about) providing the perfect structure for quality grapes. Our name is a nod to the unique and historic way the rocks got here. Floating Rock wines are estate grown within the renowned Rattlesnake Hills appellation.

Vineyards: We have two main vineyards for the Floating Rocks brand. Our “Winery Vineyard” has 40 acres planted to the three varietals (Cabernet 19, Merlot 7, and Syrah has 14) and our “Cherry Hill” vineyard has 67 acres (Cabernet 22, Merlot 28, and Syrah 17). Most of the vines are now 16 and 17 years old.

Rattlesnake Hills Appellation: The Rattlesnake Hills AVA was established in 2008 and is located approximately four miles southeast of Yakima, WA. The 68,500 acre AVA has 1,747 acres under vines and only 17 wineries and 29 vineyards. The Rattlesnake Hills AVA produces world-class wine grapes making some of Washington’s finest wines.

Vinification: The wines are aged in American oak barrels for approximately eighteen months before the final blends are made and the wines are bottled.

Production: Current production of Floating Rocks is around 10,000 cases.