



*“It’s the measure we use,
measured back to you”*

Good Measure Wines (GMW) is the PAC-Northwest sibling to our single-vineyard project, *Square, Plumb & Level* (SPL) wines. GMW has been created by two guys that love home improvement (we’re always looking for a project around the house), wine, and entertaining friends and family. If you think about it, “for good measure” is a staple catch phrase meaning that someone has taken an extra step to ensure detail or quality is not overlooked IN ADDITION TO what has already been stated or done; this is exactly what we did with *Good Measure Wines*.

Horse Heaven Hills, Destiny Ridge Vineyard Cabernet Sauvignon

Our Cabernet Sauvignon is 100% varietally pure. We hand-pick and de-stem 100% of our lots into open top, stainless steel fermentation tanks to cold soak for 1.5 days. We then let the juice mingle with the native yeast for 12 days all the while pumping over the juice 2-3 times per day until the brix drop below 10, then 1 pump-over per day until the brix drop below 5. We press off the juice at 0.9 brix separating the free run and the hard press. The juice is then racked to 100% French Oak, 35% new barrels with the remaining 65% being 2-4 yr old barrels, for 18 months. Good Measure Cabernet Sauvignon boasts plush, red fruit with great acidity and a chewy tannic finish.

The Destiny Ridge Vineyard benefits from strong, stirring air currents that arrive from the west via the Columbia River Gorge; combined with the slope of the vineyard this reduces the likelihood of rot, fungal diseases or frost taking hold. These factors produce intense-flavored grapes with a structural balance of sugars and acids.

- Varietal:** 100% Cabernet Sauvignon
- Vinification:** Stainless steel – Native yeast fermentation (*Just under 2 wks*)
- Aging:** 100% French Oak for 18 months (35% New, 65% 2-4yr old barrels)
- ABV:** 13.9%
- Profile:** Black cherry, Cassis, brown spice
- Food Pairing:** Grilled burgers, Bratwurst, Mom’s Meatloaf

