



## 2016 COLD CREEK CABERNET FRANC

COLUMBIA VALLEY

LIMITED RELEASE



### VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15- November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

### VINEYARDS

- Planted in 1973, the south-facing Cold Creek Vineyard is a warm, dry site with high heat accumulation.
- The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors and deep color.
- Cold Creek typically is one of the earliest vineyards in the region to ripen.
- Cold Creek vineyard is LIVE and Salmon Safe certified.

### WINEMAKING

- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Each individual fermentation tank is tasted daily to evaluate the development of the tannins and structure and find the right moment to drain the wine from the skins.
- Aged for 22 months in 100% French Oak, 62% new.

### WINEMAKER'S NOTES

"CABERNET FRANC FROM WASHINGTON STATE HAS BEEN A REAL TREAT TO DISCOVER. AS A LATE RIPENING VARIETY, THE GRAPES DEVELOP RICH BRAMBLE FRUITS WHILE RETAINING DELICATE BOTANIC CHARACTERS. THE DENSE BUT GENTLE BALANCE OF THIS WINE MAKES IT A PERFECT DINNER COMPANION."

LEAH ADINT  
WINEMAKER

### TECHNICAL DATA

TA	0.52 G/100 ML
pH	3.85
BLEND	100% Cold Creek Vineyard Cabernet Franc
% ALCOHOL	15.2%
CASES PRODUCED	1,602