



## WALLA WALLA VALLEY

## 2017 Reserve Cabernet Franc

## VINTAGE NOTES

- The 2017 vintage in Walla Walla Valley was nicely spread on a 6-week period.
- The winter was very cold, snowy and long. Yields were low, spring was wet and summer was hot but harvest (September 7 to October 23) was cooler than usual.
- The sunlight was not as bright as usual and slightly filtered. Overall, 2017 saw very favorable growing conditions, producing wines with ripeness and elegance.

## VINEYARD NOTES

- Every grape cluster is tended by hand, including crop thinning, leaf pulling and harvesting.
- The vineyards selected for this blend are located on gentle south-facing slopes.
- The vines were thinned to one cluster per shoot, for very low yields and therefore a lot of concentration in the wine.

## WINEMAKING NOTES

- Fruit was hand-picked, destemmed and sorted. Uncrushed, whole-berries were placed into small open-top stainless steel tanks.
- Tanks were gently mixed or punched down twice-daily to extract color and flavors while retaining elegance.
- Lots were kept separate and barrel aged for 18 months in 14% new French oak, 14% once-used French oak and 72% neutral oak.

## TASTING NOTES

This Cabernet Franc is full of intense red fruit such as pomegranate, red currant, cranberry compote and red cherry intermixed with baking spices, citrus, clove and white pepper. This is complemented with an herbal nose of potpourri and dried herbs. The finish is long and earthy.

TA: 0.50 g/100mL

ALCOHOL: 15.0%

BLEND: Cabernet Franc.

CASE PRODUCTION:

284