



WALLA WALLA VALLEY

2018 Reserve Cabernet Franc

VINTAGE NOTES

- A rapid change to dryer and warmer than normal conditions quickly pushed the growing season 7-10 days ahead of our recent warm years.
- The excessive heat and dryness stressed the vines to the point of metabolism to conserve water, effectively negating an early season.
- September cooled down to below average temperatures, and with a few light precipitations events, the vines returned to a state of incredible balance.

VINEYARD NOTES

- The vineyards selected for this blend are located on gentle south-facing slopes for increased sunlight during the growing season.
- The warm climate in the Walla Walla Valley allow the grapes to reach optimal ripeness to produce balanced, high-quality wines.
- Growing season of 190 to 220 days, with annual rainfall averaging 12.5 inches per year.

WINEMAKING NOTES

- Every grape cluster is tended by hand, including crop thinning, leaf pulling and harvesting.
- The vines were thinned to one cluster per shoot for low yields, creating an increased concentration of flavor in the wine.
- Aged for 20 months in 5% new French oak and 95% neutral oak barrels.

TASTING NOTES

“Light graham notes meets wild strawberries on the nose, palate fills with bright, juicy fruit concluding with an elevated structure.” - Ashley Boren

TA: 0.56 g/100 mL

PH: 3.86

ALCOHOL: 14.9%

BLEND: 76% Cabernet Franc, 13% Merlot, 5% Cabernet Sauvignon, 4% Malbec, 2% Petit Verdot

CASE PRODUCTION:

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