



TA: 0.51g/100 mL

PH: 3.75

ALCOHOL: 14.8%

BLEND: 100% Cabernet Franc

CASE PRODUCTION:

150

WAHLUKE SLOPE

2019 Reserve Cabernet Franc, Wahluke Slope

VINTAGE NOTES

- The 2019 growing season was very similar to the most recent vintages and crop yields were comparable to the past two vintages.
- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- One of the warmest regions in the state the Wahluke slope is an ideal growing area for powerful red varietals such as Cabernet Franc.
- The soil is uniquely uniform given its gentle slope showing even ripeness throughout the region.
- Low rainfall and controlled irrigation lends itself to small concentrated berries.

WINEMAKING NOTES

- Fruit was handpicked at the peak of ripeness, destemmed, sorted and placed into small stainless-steel fermenters
- After fermentation, the juice was placed into new and neutral French oak barrels for malolactic fermentation.
- Lots were kept separate during the 20 months of aging with blending occurring just prior to bottling.

RECOMMENDED FOOD PAIRINGS

- This Cabernet Franc pairs well with braised meats, steak, and grilled lamb.

TASTING NOTES

Aromatics of sweet cherry Flambé, blueberry, thyme blossoms and white pepper. A savory texture complements a lengthy finish.