



TA: 0.54 g/100 mL

PH: 3.84

ALCOHOL: 14.9%

BLEND: 88% Cabernet Franc, 4% Merlot, 4% Malbec, and 4% Cabernet Sauvignon

CASE PRODUCTION:

1578

COLUMBIA VALLEY

2019 Limited Release Cabernet Franc

VINTAGE NOTES

- 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.
- Temperatures were mild with very few periods of excessive heat, followed by cooler fall temperatures, ideal for maintaining acidity and developing beautiful fruit flavors.

VINEYARD NOTES

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley nearly two more hours of sunlight daily during the peak-growing season than California.

WINEMAKING NOTES

- 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.
- Aged for 18 months in 53% New French Oak, 3% New American Oak and 44% Neutral French oak barrels.

TASTING NOTES

Cabernet Franc is one of my favorite varietals to work with. The fruit's aromatics can range from dark blueberry and ripe raspberry to leafy, herbaceous notes and bell pepper. Enjoy the various complexities this wine has to offer. Cheers! – Holly Wells, Winemaker