



TA: 0.47 g/100mL

PH: 3.89

ALCOHOL: 14.7%

BLEND: 100% Cabernet Franc

CASE PRODUCTION:

205

WALLA WALLA VALLEY

2019 Cabernet Franc

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 growing season resulting in little to no vine damage and bud break occurred normally.
- 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

- This limited production single vineyard wine showcases Cabernet Franc which grows particularly well in the Walla Walla Valley.
- This 100% Cabernet Franc was sourced exclusively from Anna Marie Vineyard.

WINEMAKING NOTES

- Grapes were destemmed, crushed leaving 40% whole berries, and the fruit was inoculated with yeast to begin the fermentation.
- The must was punched down daily during fermentation, and was then racked into barrels to undergo malolactic fermentation.
- Racking occurred every three months for clarity during the 16-month aging process. 100% French Oak with 50% new barrels.

RECOMMENDED FOOD PAIRINGS

- Roast beef with rosemary, grilled portobello mushrooms, and marinated duck with sautéed potatoes.

TASTING NOTES

This lush and elegant wine offers aromas of black olive, cassis, and white chocolate leading into flavors of cherry, raspberry, toasted oak and vanilla. - David Merfeld, Winemaker