



TA: 0.53 g/100 mL

PH: 3.97

ALCOHOL: 14.8%

BLEND: 88% Cabernet Franc, 12% Cabernet Sauvignon

CASE PRODUCTION:
1240

COLUMBIA VALLEY

2021 Limited Release Cabernet Franc

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington is known for.
- The season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

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 22 months in 40% New French oak and 60% Neutral French oak barrels.

TASTING NOTES

Wines from multiple vineyards were brought together for maximum intricacy. Some Cabernet was layered in to round out the palate. Delicate candy-like and floral aromas jump out at first, but hiding just beneath is an earthy underbelly of tapenade and dark berries. An initial freshness gives way to a rich and a powdery finish.