



TA: 0.57 g/100 mL

PH: 3.82

ALCOHOL: 14.8%

BLEND: 97% Cabernet Franc, 2% Merlot, 1% Cabernet Sauvignon

CASE PRODUCTION:
1616

COLUMBIA VALLEY

2022 Limited Release Cabernet Franc

VINTAGE NOTES

- The season started with an unusually cool and wet spring. We saw below average temperatures from April until July which caused a delay in ripening.
- Our harvest started two weeks later compared to the average vintage. All the moisture in the ground helped develop beautiful canopies with a nice size crop.
- The quality of fruit was outstanding and though we had to harvest select grapes earlier than expected, the wines are very promising, showing nice acidity, and great flavors.
- Both our white and red wines are showing well, and we cannot wait to see how they develop as they continue to age.

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 20 months in 24% new French oak, and 76% neutral French oak barrels.

TASTING NOTES

Cabernet Franc is particularly special in Washington. This vintage we brought together wines from warm sites and even some young vines to create a wine that is both fresh and subtly complex. Fresh berry aromas and flavors are complimented by notes of dried herbs and proofing bread dough.