



WALLA WALLA VALLEY

2022 Cabernet Franc

VINTAGE NOTES

- Spring of 2022 was unusually cool and wet. Below average temperatures between April - July caused a delayed development.
- Warm temperatures arrived in July and continued throughout the summer.
- Consistent heat brought excellent ripening conditions to the fruit. The warmest temperatures were recorded in October.
- The quality of fruit was outstanding. The wines are very promising, showing nice acidity, and great flavors.

VINEYARD NOTES

- This limited production wine showcases Cabernet Franc, which performs well in the Walla Walla appellation.
- 100% single vineyard Cabernet Franc from Minnick Hills.

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 15-month aging process. 100% French Oak with 26% new barrels.

RECOMMENDED FOOD PAIRINGS

- Beef Bordeaux, Grilled Portobello Mushrooms

TASTING NOTES

This lush and elegant wine offers aromas of tapenade, red velvet chocolate cake, and vanilla icing leading into flavors of cherry, black raspberry, and plum. - David Merfeld, Winemaker

TA: 0.52 g/100 mL

PH: 3.88

ALCOHOL: 14.1%

BLEND: 100% Cabernet Franc

CASE PRODUCTION:

230