

2015 Seven Hills Vineyard Cabernet Franc



pH: 3.69

Titrateable Acidity: 5.9 g/L

Alcohol: 14.6%

Harvest Parameters: September 23, 2015 at 28.2 Brix, 3.89 pH, and 3.8 g/L of titrateable acidity.

Blend: 100% Cabernet Franc, Seven Hills Vineyard, block 32. 33% new oak.

Cases produced: 72

Release Date: N/A

Winemaker's Notes: Not yet written.

Winemaking: The 2015 vintage was a hot and dry one. We experienced very little rainfall in the Walla Walla Valley, and we experienced nearly two consecutive weeks over 110 degrees. To combat this weather, drip irrigation was extensively utilized and canopies were less managed to promote shading of the fruit. At harvest, the grapes were more than ready to be picked, toward the end of September. Harvested on September 23rd, the grapes were destemmed with the use of enzymes for settling and juice extraction and an ascorbic acid, SO₂, and tannin blend to control oxygen contact. The wine was fermented with D254 yeast in an open top fermenter at a relatively moderate temperature for a red, 85 degrees. The wine was coinnoculated for ML and fermented to dryness and pressed off the skins to tank. A day later, the wine was moved to barrels to complete ML. Total time: 10 days in fermentation. After secondary fermentation was complete, SO₂ was added. The wine was racked off the lees after nine months and was racked only three times. The wine was crossflow filtered before bottling and went to bottle on April 3rd, 2017. 33% new oak.

Awards: Gold - 2017 Walla Walla Valley Wine Competition
Outstanding - Great Northwest Wine July 2017