

2019 Walla Walla Valley Cabernet Franc

pH: 3.59

Titrateable Acidity: 6.1 g/L

Alcohol: 14.7%

Harvest Parameters: October 11-12, 2019 at 24.8 Brix, 3.68 pH, and 4.5 g/L of titrateable acidity.

Blend: 96% Cabernet Franc and 4% Carmenere, 68% Eritage Vineyard, block 15 and 32% Seven Hills Vineyard, block 32. 44% new oak.

Cases produced: 132

Release Date: November 2nd, 2023



Winemaker's Notes: Beautifully garnet in color, this wine is a blend of two vineyards on opposite sides of the Valley. Opening with raspberry, dark cherry, and plum fruits, this Cabernet Franc also has hints of cocoa and sawdust with its subtle bell pepper aromas. On the palate, dusty tannins interplay with fruity flavors of dark cherry, cranberry, and pomegranate. 44% new French oak pleasantly lingers on the palate with these fruits for a long finish.

Winemaking: The 2019 vintage was relatively normal in weather and nearly perfect for winemaking! That was until we had an early freeze in mid-October. These wines are built for aging and are tasting great in their youth. For harvest, the grapes were ready to be picked by the middle of October. Harvested on October 11th and the 12th, the grapes were destemmed with the use of enzymes for settling, juice extraction, and color and an ascorbic acid, SO₂, and tannin blend to control oxygen contact. The wine was fermented with D21 and D254 yeasts in open top fermenters. The wine was co-inoculated 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 three times. The wine was crossflow filtered and went to bottle on August 27th, 2021. 44% new oak.

Awards: Best in Class/Platinum - 2024 Boston Wine Competition

Double Gold - 2023 San Francisco Chronicle Wine Competition

Double Gold - 2023 Savor NW Wine Competition

Gold - 2023 Seattle Wine Awards

90 pts - James Suckling

88 pts - Vinous