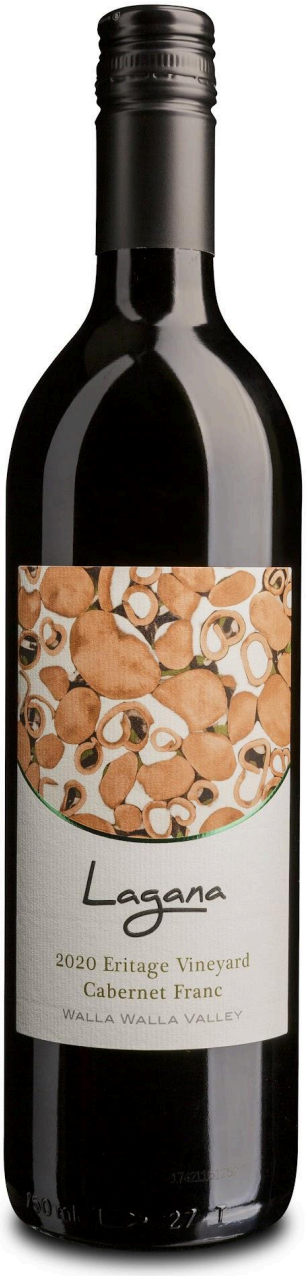
2020 Eritage Vineyard Cabernet Franc



pH: 3.75
Titratable Acidity: 6.0 g/L
Alcohol: 14.7%
Harvest Parameters: October 21st, 2020 at 26 Brix, 3.68 pH, and 3.7 g/L of titratable acidity.
Blend: 100% Cabernet Franc, Eritage Vineyard, block 15. 40% new oak.
Cases produced: 97
Release Date:December 2026

Winemaker's Notes: Beautifully garnet in color, this wine is always a stunner and one of our favorite varieties. 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. 40% new French oak pleasantly lingers on the palate with these fruits for a long finish.

Winemaking: The 2020 vintage was relatively normal in weather and nearly perfect for winemaking…until the smoke rolled in. For harvest, the grapes were ready to be picked by the middle of October. Harvested on October 21st, the grapes were destemmed with the use of enzymes for settling, juice extraction, and color and an ascorbic acid, SO_2, and tannin blend to control oxygen contact. The wine was fermented with D254 yeast in open top fermenters. The wine was co-innoculated 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: 9 days in fermentation. After secondary fermentation was complete, SO_2 was added. The wine was racked off the lees after nine months and was racked twice. The wine was crossflow filtered and went to bottle on August 26th, 2022. 40% new oak.

Awards: Silver - 2026 Savor NW Wine Competition