

2019 Cabernet Franc

Alcohol label %: 13.8 | pH: 3.47 | Acidity (TA): 5.99 | Residual Sugar (g/L): 4.4



Growing Conditions

Wet and cool start to the year led to late bud break and bloom. Spring and summer months were steady, leading to a warm and dry September.

Harvest

Fruit harvested on October 21, 2019 at 21.8-22 brix

Winemaking

Fruit was machine harvested and then de-stemmed into stainless steel tank and fermentation bins. Once fermentation was completed the free run finished wine was moved into stainless steel for malolactic fermentation. After ML, the wines were moved into neutral French barrels and aged for 14 months.

Bottling

July 15, 2021

Nose

Gravel, cherry, pomegranate, mocha and sweet baking spice.

Palate

Pomegranate, cherry and dark chocolate. A bit of mineral impact with a long finish.