



2021 Cabernet Franc

Harvest Dates: October 23rd - 26th, 2021 | **Alcohol label %:** 12.7 | **pH:** 3.69 |
Acidity (TA): 5.0 | **Residual Sugar (g/L):** 3.0

Growing Conditions

The 2021 growing season started with a mild Winter that turned into a warm Spring. Bud break and bloom were earlier than the previous year by at least two weeks. Early Summer was warm and dry with conditions changing to warm and wet by August. As September approached, disease pressure was high and getting higher throughout the harvest. Careful attention was needed in the vineyard and in the cellar to ensure high quality.

Winemaking

The fruit was machine harvested and then crushed into stainless steel tanks and bins to ferment. Pump-overs once a day for the fruit in the tanks and punch downs three times a day for fruit in the bins. After fermentation the wine was moved into holding tanks for the malolactic fermentation. The fruit was then moved to neutral French and American barrels for aging for about 14 months.

Bottling

Bottled April 6, 2023

Nose

Raspberry, cherry, dried herbs

Palate

Raspberry, red cherry, pomegranate, black pepper and dried herbs.

