



2018 Walla Walla Valley Cabernet Franc

Alcohol label %: 14.9 | pH: 3.68 | Acidity (TA): 6.0 | Residual Sugar (g/L): 0.0



Harvest

100% Cabernet Franc, Eritage Vineyard, block 15. 44% new oak.

Winemaking

The 2018 vintage was relatively normal in weather and nearly perfect for winemaking! These wines are going to be fabulous with age and are tasting great in their youth. For harvest, the grapes were ready to be picked by the middle of October. Harvested on October 7th, 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 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 three times. The wine was crossflow filtered before bottling and went to bottle on August 28th, 2020. 44% new oak.

Bottling

Beautifully garnet in color, this new vineyard is already showing beautiful fruit from the northern part of the Walla Walla Valley. Opening with raspberry, dark cherry, and plum fruits, this Cabernet Franc also has hints of cocoa and sawdusts 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.