

# Lagana

## 2017 Walla Walla Valley Cabernet Franc



**Alcohol label %: 14.3 | pH: 3.61 | Acidity (TA): 6.8 | Residual Sugar (g/L): 0.0 |  
Drink starting in: 2020 | ending in: 2035**

### Harvest

The 2017 vintage was relatively normal, a welcome respite from the previous vintages! For harvest, the grapes were ready to be picked by the middle of October. Harvested on October 9th, 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 D254 yeast in an open top fermenter. The wine was coinoculated 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 only three times. The wine was crossflow filtered before bottling and went to bottle on August 27th, 2019. 41% new oak.

### Winemaking

Beautifully garnet in color, this new vineyard is already showing beautiful fruit from the northern part of the Walla Walla Valley. Opening with red plums, raspberry, dark cherry, and pomegranate fruits, this Cabernet Franc also has hints of cocoa with its natural, subtle bell pepper aromas. On the palate, acidity and dusty tannins interplay with fruity flavors of dark cherry and cranberry. 41% new French oak pleasantly lingers on the palate with these fruits for a long finish.

### Bottling

100% Cabernet Franc, Eritage Vineyard, block 15. 41% new oak.