

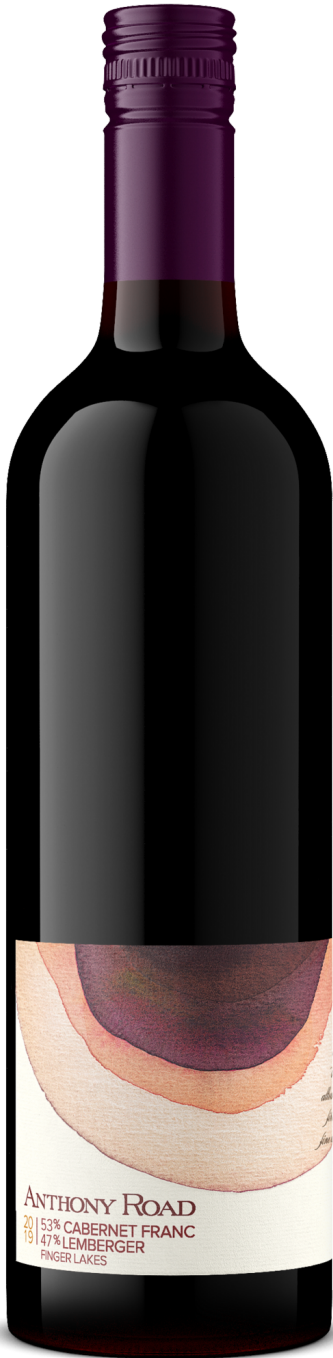


# 2019 Cabernet Franc/Lemberger

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Alcohol label %: 13.7 | pH: 3.47 | Acidity (TA): 5.99 | Residual Sugar (g/L): 3.7

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## Growing Conditions

The 2019 growing season started out cool and wet. Bud break and bloom were about 10 days behind normal. The late spring and summer were comfortable but many varieties needed a ripening push heading into fall, luckily a warm and dry September gave us that necessary nudge to ripen and harvest some exciting fruit.

## Harvest

Cabernet Franc harvested on October 21, 2019 at 21.8 to 22.7 Brix. Lemberger was harvested on October 15 at 22.3 Brix. All fruit from Martini Vineyards.

## Winemaking

The fruit was machine harvested and fermented separately in stainless steel tanks and fermentation bins. Once fermentation was completed the free run finished wine was moved to stainless steel tank for malolactic fermentation. After ML, the wines were moved into neutral French and American oak barrels and aged for 14 months before blending.

## Bottling

June 11, 2021

## Nose

Complex aromas of cherry, currant, plum, baking spice and leather.

## Palate

Cherry, currant, plum, baking spice.