

PROPRIETOR'S RESERVE 2016 CABERNET FRANC COLUMBIA VALLEY

Varietal Composition: 100% Cabernet Franc Appellation: Columbia Valley Bottled: August 14, 2018

Technical Data: Alc. 14.8% by vol.; RS: 0.01%; TA: 5.95 g/L; pH: 3.52

Cases Produced: 324

Production & Aging: Aged 18 months in 50% new French Oak

THE VINTAGE

Warmer temperatures in Spring accelerated an early start to the 2016 growing season with our first crush taking place on August 22nd. Washington State experienced cooler temperatures midsummer which slowed ripening. The change in temperature controlled acid levels in the fruit while enhancing berry phenolics. It also lengthened the harvest for the season allowing our later varieties plenty of hang time and flavor development, with the last fruit being picked November 12th.

THE VINEYARD

Sourced from our collection of award-winning vineyards in Washington state's Columbia Valley AVA.

THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with the grower and visited the vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were hand-harvested during the cool hours of the morning to preserve bright fruit notes. This single vineyard lot underwent a five day pre-fermentation cold soak before the tank was allowed to go through a native fermentation to dryness in about 21 days. Only the free run juice was collected and no press fraction was used in the making of this wine. The lots were then aged in French oak barrels for 18 months. For the first year this wine was stirred in barrel on its lees and racked when necessary to soften the tannins. After the first 12 months, the wine was racked off the lees for clarity before bottling.

TASTING NOTES

Blackberry pie with raspberry and honey notes. A tobacco and leather richness on the palate with dried cranberries and a silky finish.

AWARDS

Double Gold; 2019 Wine Press Northwest Platinum Wine Competition Gold; 2019 San Francisco International Wine Competition

