



2010 CABERNET FRANC

APPELLATION:

Columbia Valley

VINEYARDS:

Watermill Vineyard
Stillwater Creek Vineyard
Baachus Vineyard

TECHNICAL NOTES:

pH 3.64
TA 0.57 g/100mL
Alcohol 14.2% By Volume

FERMENTATION:

Small open top stainless steel fermenters. The cap was gently punched down by hand three times per day. After gently pressing, the young wine was transferred to French oak barrels to complete fermentation.

AGING:

17 months in French oak barrels, 30% new

CASES PRODUCED:

197 cases

RELEASE DATE:

April 1, 2014

ACCLAIM:

Double Gold – Seattle Wine Awards

SENSORY NOTES:

2010 was a very cool vintage in Washington State. We chose to hang half the fruit we would in a normal vintage. As a result, I am very happy with this delicious, beautifully balanced wine bursting with ripe red fruit and black fruit flavors complemented by savory herbs, mineral, and tobacco with a long lingering finish.