



2019

Cabernet Franc

VIRGINIA

Varieties

87% Cabernet Franc
13% Chambourcin

AVA

Virginia

Vineyard

87% Cedar Creek
7% Shenandoah
6% Wolf Gap

Harvest Date

September 2018

Fermentation & Aging

Stainless steel fermenters
Neutral oak

100% Neutral oak
15 Months

Technical Data

Brix at Harvest: 24
pH: 3.56
TA: 6.7 grams/L
Alc: 12.2%
RS: 0.2%
Bottled: December 19, 2021
Cases Produced: 196

VINEYARD NOTES

Most of the fruit for the 2018 Cabernet Franc comes from Cedar Creek Vineyards. Located in the northern part of the Shenandoah Valley, this small vineyard specializes in Cabernet Franc. The position of the vineyard provides a perfect growing environment for these grapes, resulting in fully ripe Cabernet Franc without sacrificing acidity. The remainder of the fruit comes from neighboring vineyards of Shenandoah and Wolf Gap, adding high quality fruit to round out this wine.

WINEMAKING NOTES

All of our cabernet franc is hand harvested and transferred to the winery for cooling prior to de-stemming without crushing. A 48-hour cold maceration prior to fermentation helps build mouth feel and color without extracting too much tannin. No commercial yeast strains are used, as we prefer to create a starter from its own juice during the cold maceration process. We conduct pump-overs twice daily throughout fermentation; after it's complete we continue to extend the maceration for several weeks with daily pump-overs.

After pressing and settling, the wine is transferred to French oak barrels, of which 12.5 are new oak. Malolactic fermentation occurs during barrel aging. After the malolactic is complete the wine is racked and aged for a total of 18 months before being bottled unfiltered.

WINEMAKER'S NOTES

Cabernet franc has consistently grown very well in Virginia, offering wines of medium to full body with a wide array of fruit and savory flavors. In our Shenandoah vineyards, the grapes achieve the typical cherry, tobacco, and bell pepper notes while retaining sharp acidity to complete the well balanced wines. The 2018 Cabernet Franc should continue to develop in proper cellar conditions for about 6-8 years. Pair with leaner cuts of beef like filet, or with venison.