



2018 CABERNET FRANC

Aromas of black cherry, bramble, and tobacco. Bright acidity on the palate with smooth tannins and further notes of ripe plum, cedar and liquorice linger for a lengthy finish.

VINTAGE

It was an overall cooler vintage with a delayed start due to cool and wet weather. The vineyard caught up by mid-summer, just in time for the smoke to roll in in August and delay things with the blocked sunlight. That said, we are incredibly pleased this was the only impact of the smoke on our vineyard. We intentionally left leaves on all the vines throughout the smoke risk period in case there were soot issues, but due to the fantastic air movement on our site no soot settled on the fruit. Thanks to a lovely fall with lots of sunlight and little rain, the fruit was beautifully ripened on schedule with harvest beginning in October and completed by November 5th.

WINEMAKING

Fruit was hand-picked from our single 3.01 acre vineyard block on October 22, 2018 and berry sorted. Fruit was broken into small batches, cold soaked on the skins for four days and fermented for an additional 21 days on the skins in tank with twice daily pump overs. The batches were then barrel aged for 18 months in 40% new French oak and blended prior to bottling. Unfiltered.

BLEND 100% CABERNET FRANC

CLONES 214 & 327

ROOT STOCK RIPARIA & 3309

ALC % VOLUME 13.8%

PH 3.81 **TA G/L** 6.6 **RS G/L** 2.6

CSPC + 890327