## Cabernet Franc 2018

## Blend:

87% Cabernet franc

13% Merlot

Alcohol: 15.5% abv TA: 7.12 g/L pH: 3.51

Case Production: 188 cases

Date Bottled: 7/I/20

Grape Source(s):

Cabernet franc: Sagemoor - Weinbau Vineyard, Wahluke Slope AVA, Washington

Merlot: Boushey Vineyard, Yakima Valley AVA, Washington

Aging:

25% new French

25% new French/American hybrid

50% Neutral

Winemaker Notes: 2018 was a perfect growing season in eastern Washington - heat early in the summer with a cool fall and no rain. These ideal conditions resulted in grapes with high sugar, balanced acid, and amazing color. These were perfect conditions for developing ripe fruit flavors and expressive aromatics in our Cabernet Franc grapes. Aged in 50% new oak barrels and with a touch of Merlot blended in, this wine will drink beautifully for years to come.

Tasting Notes: "Deep garnet; earthy, dead leaves, quite rich. A strong prototype of the grape variety." - 93 points, Wilfred Wong

## Awards:

Best Cabernet Franc - 2022 Critics Challenge
Double Gold - 2022 Great Northwest Wine Platinum Awards
Gold - 2024 San Francisco Chronicle Wine Competition

## **Pairing Suggestions:**

- Lamb Gyros
- Spaghetti and Meatballs
- Moroccan Beef Stew
- French Onion Soup

Price: \$22.00





