

DESERT WIND

2016 Cabernet Franc

Cases produced:	137
Vineyard:	Desert Wind Vineyard
Appellation:	Wahluke Slope, WA
Blend:	95% Cabernet Franc, 5% Cabernet Sauvignon
Harvested:	October 28, 2016
Fermentation:	Open top fermentation with punch downs twice daily; 9 days of skin contact
Final #s:	Alcohol 14.0 % • TA 0.65 g/100ml • pH 3.58

WINEMAKER'S NOTES

Picked in late October, the extra time on the vine allowed for an increased depth of flavor to develop. Fermentation took place in open top bins, with twice daily punch downs, to provide optimal extraction of color and tannins. Post-fermentation, the wine was aged for 14-15 months in barrel to add further complexity. This Cabernet Franc presents notes of ripe raspberry, cassis, capsicum, with vanilla and spice rounding out the palate. The robust tannins and moderately high acidity make this a good candidate for additional aging.

VINEYARD NOTES

The Wahluke Slope is located in Eastern Washington's Columbia Valley. The site is considered Zone 3, the hottest in the region. Our 480-acre vineyard is a southern facing block with a two percent slope and shallow, rocky soil. The vines are irrigated with an underground drip system; double catch wires are used to increase air circulation during the growing season. Leaf pulling and cluster thinning are important steps in aiding the ripening of the grapes.