



2018 Cabernet Franc Virginia

WINEMAKING NOTES

Our Cabernet Franc is made from 100% grapes grown in Timberville, Virginia, located in the Shenandoah Valley. After hand-harvesting and sorting in the vineyard, the grapes were gently transported via small lugs to the winery where they were destemmed and sorted again on a vibrating sorting table before being sent to stainless steel tank by gravity. After 3 days of cold maceration, the alcoholic fermentation was started and occurred around 55 degrees F. Pump-overs were done every day during the fermentation and, also during the warm post-maceration, that lasted about 1-2 weeks. This wine was then pressed and sent to barrels where the malolactic fermentation occurred rapidly. After racking from malolactic fermentation, the wine returned to barrels to age for 22 months entirely in French oak Bordeaux barrels (34% new, 66% neutral oak barrels). No fining of the wine occurred. After the appropriate aging time elapsed, the wine was simply racked, sterile-filtered, and hand-bottled on the Estate.

PRODUCTION DETAILS

Vintage Year: 2018

Vineyard: 100% Timberville; 100% Virginia
Composition: 100% Cabernet Franc
Average Vine Age: 10+ years

Harvest Date: 09/12/18
Bottling Date: 07/30/2020

Fermentation: Gently crushed berries in stainless steel
Yeast: F15
ML: 100%
pH: 3.72
Alcohol: 13% vol.
Residual Sugar: < 0.03 g/l in glucose-fructose

Aging: 100% French oak
New Oak: 34% (34% in new barrels, 50% in 2-year old barrels. 16% in 3-year old barrels)
Aging Time: 22 months

Cases produced: 139 cases
Cellaring: Enjoy it now to 2025 (medium-bodied wine)