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2007 Weinbau Vineyard Cabernet Franc

VINTAGE

Due to an unusual spring heat wave just before bloom, berries were smaller than average in 2007, adding concentration and flavor to the grapes. Good set after bloom, ideal summer conditions, followed by the Columbia Valley's typical fall weather pattern of warm days and cool nights, ripened grapes slowly and evenly. The resulting wines have excellent natural acidity and deep, intense flavor.

VINEYARDS

Weinbau Vineyard is located on the Wahluke Slope near Mattawa. The vineyard is one of the oldest in the area and is known for its particularly fine silty loam soils. This talcum powder-like soil provides good drainage and heat retention. Thanks in part to its location at the eastern portion of the Wahluke Slope, the vineyard experiences more moderate temperatures that allow longer hangtime that provide for ideal ripening conditions.

WINEMAKING

After destemming and crushing, grapes were fermented on their skins for eight days. After being pressed off, this lot was aged for 20 months in primarily new French Oak barrels to improve its already lengthy finish. Racking the wine every four months created pliant tannins and a bold, stylish structure.

TASTING NOTES

This dark, rich Cabernet Franc is packed with elegant violet, blueberry, and warm vanilla notes on the nose. Vibrant and focused on the palate, the wine displays a clear sense of balance. The long, polished finish was developed in part from aging in new French oak barrels.



ANALYSIS AT BOTTLING

Total Acidity	0.54g/100ml
pH.....	3.68
Alcohol.....	14.4
Blend... ..	85% Cabernet Franc 10% Merlot 5% Cabernet Sauvignon
Cases.....	301
Bottling Date.....	May 13, 2009

Mike Januik, owner/winemaker