



CABERNET FRANC 2016

COLUMBIA VALLEY

BLEND

85% Cabernet Franc, 15% Merlot,

OAK PROGRAM

36% new French oak

APPELLATION

Columbia Valley

PRODUCTION

3,000 bottles

VINEYARDS

Southwind (Estate), Stone Tree,
Dionysus

RETAIL PRICE

\$42

WINE ANALYSIS

5.05 grams/L Total Acidity
3.92 pH
14.7% Alcohol

UPC

856589001026

CURRENT & PAST SCORES

2015 - 92 Points, *Intl. Wine Report*
2015 - 90 Points, *Wine Enthusiast*
2013 - 91 Points, *Wine Enthusiast*
2012 - 91 Points, *Wine Enthusiast*
2012 - Gold, *Seattle Wine Awards*
2011 - 90 Points, *Wine Spectator*
2010 - 92 Points & Editor's Choice,
Wine Enthusiast

TECHNIQUES

Tank fermented with gentle Pulsair.
26-29 day maceration. Aged on fine
lees and racked once before bottling.

WINEMAKER'S NOTES *The Cabernet Franc is an expression of what makes Washington State wine so great. Varietal typicity is spot on from the floral aromatics to the dark fruits, slate, and mineral. This generous vino is fabulously food friendly and fantastically franc-o-licious.*

