WALLA WALLA VINTNERS

2022 COLUMBIA VALLEY CABERNET FRANC



VINTAGE NOTES

An amazing vintage that tested us and rewarded us in equal measure. Spring snow and cool temperatures had us holding our breath, but summer warmth helped the vines catch up beautifully. October delivered four perfect weeks for ripening, leading to an intense but rewarding harvest. While 70% of fruit arrived in just three weeks, the results were worth the hustle. The wines shine; showing vibrant acidity and elegant balance.

TASTING NOTES

A cornerstone of our program since 1995, this Cabernet Franc showcases the variety's purest expression. Layers of blueberry and red currant weave with classic savory elements of sagebrush, fennel, and cigar box, brightened by hints of cinnamon. The fleshy, rich entry expands gracefully palate, across the creating а harmonious interplay of polished tannins and fresh acidity. Baking spices, red bell pepper, and subtle chocolate notes carry through the lingering finish.





Beautiful black and red florals on the nose. The palate is plush and elegant. -Owen Bargreen



TECHNICAL DETAILS

APPELLATION

Columbia Valley

COMPOSITION

80% Cabernet Franc, 16% Merlot, 4% Cabernet Sauvignon

VINYARD SOURCES

Weinbau, Bacchus, Ciel du Cheval, Seven Hills, Shaw 32

FERMENTATION

Multiple lots fermented for an average of 18 days in 2-8 ton stainless steel tanks.

AGING

18 months in a 30% new French Oak and 70% neutral French Oak barrels

BOTTLING DATE

May 2024

RELEASE DATE

March 2025

PRODUCTION

1950 x 750mL 12pk

ALCOHOL

14.9%

ACID 5.2 G/L

PH 3.78



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