WALLAWALLA

2021 COLUMBIA VALLEY CABERNET FRANC



VINTAGE NOTES

Record-breaking heat defined this dramatic vintage, culminating June's historic 'heat dome' temperatures soaring past 110°F. Our partners vineyard responded masterfully, adjusting canopy management to protect our fruit. Perfect fall conditions allowed for ideal ripening. The wines show beautiful concentration with perfectly developed flavors.



A cornerstone of our portfolio since 1995, this Columbia Valley Cabernet Franc showcases fruit from our longterm vineyard partners at Weinbau (55%) and Bacchus (30%). The wine opens with classic layers of brambly blackberry and savory fennel, weaving together red bell pepper, tapenade, and purple flowers over plums and cedar. The fleshy, round entry expands across the palate, building to a refined mid-palate where blackberry compote meets subtle barrel-derived coconut and vanilla.



93
POINTS
Owen
Bargreen

91 POINTS NW Wine Report 92
POINTS
Vinous

TECHNICAL DETAILS

APPELLATION

Columbia Valley

COMPOSITION

85% Cabernet Franc, 10% Merlot, 5% Cabernet Sauvignon

VINEYARD SOURCES

Weinbau, Bacchus, Gamache, Ciel du Cheval

FERMENTATION

Fermented in large square stainless steel tanks. 18 days on skins. Twice daily pump-overs. Gently pressed combining free run and press fraction.

AGING

Aged 18 months in 28% new French & American oak.

BOTTLING DATE

May 2023

RELEASE DATE

March 2024

PRODUCTION

1380 x 750mL 12pk

ALCOHOL

14.9%

ACID

5.2 G/L

PH

3.9%

