



2015 CABERNET FRANC

AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 97% purchased fruit from the Rogue & Applegate Valleys, 3% from the 2Hawk estate vineyard

HARVEST DATA

Dates: 28 September & 6 October 2015
Brix: 23.9 pH: 3.47 TA: 5.8 g/L

WINEMAKING DATA

Composition: 94% Cabernet franc, 6% Cabernet Sauvignon
Aging: 21 months in 35% new French oak

BOTTLING DATA

Production: 181 cases
Bottled: 15 August 2017
Released: 12 November 2017
Alc. 13.7% pH: 3.55 TA: 5.4 g/L
FSO₂: 37 mg/L

Retail Price: \$32

AWARDS

Wine Enthusiast - 88 points
Oregon Wine Awards - Silver

VINTAGE

2015 was another in a string of spectacular vintages. Our nighttime temperatures were slightly above normal, which blessed us with an early, warm spring; a nearly ideal bloom period; an above-average fruit set; and a beautiful ripening period for the fruit. We were concerned about the lack of water with our ongoing drought conditions, but diligent attention in the vineyard and perfectly timed canopy management techniques allowed us to ripen our fruit without any detrimental water stress affecting the vines. We began harvest a full three weeks earlier than normal with exquisite ripeness and intense aromatic and flavor profiles.

TASTING NOTES

In 2015, Cabernet franc enjoyed a magical vintage for the variety. We harvested exquisite fruit just at the peak of ripeness, so the resulting wine shows vivid red and blue fruit notes to go along with pepper spice and a briary sweetness in both the aroma and flavor that typify Rogue Valley Cab franc. This wine is difficult to put down. The exuberant fruitiness and textbook balance of tannin, oak, and acid give the wine a deliciousness factor that is frankly irresistible now but will reward the courageous with enticing complexities over the next five to seven years. We suggest pairing with Mediterranean lamb chops drizzled with a lavender-rosemary gastrique.