Road Less Traveled 2018 COLUMBIA VALLEY



100% Cabernet Franc clone 214

51% Wallula Vineyard 49% Dineen Vineyard

TECHNICAL INFORMATION

pH: 3.77

Titratable Acidity: 5.3 grams/liter

Residual Sugar: <0.01 grams/liter

Alcohol: 14.4%

Volitile Acidity: 0.63 grams/liter

413 cases produced



Harvest and Winemaking

"Two roads diverged in a woods and I - I took the road less traveled by and that has made all the difference." Robert Frost, 1920

The 2018 growing season was influenced by slightly higher temperatures (3.6%) than the long term average and significant air pollution from the forest fires in Canada and the United States. The corresponding decreased sunlight delayed ripening and lengthened the harvest season. Gloriously, mid-September through late October had brilliant sunshine and little rain, creating a wonderful vintage for the wine grape harvest.

Dineen Vineyard is a warm site in the Rattlesnake Hills and the grapes was harvested on Sept 21. Wallula is a cooler site due to it's location above the Columbia River and the Franc grapes were picked on Oct 18.

All the grapes were destemmed and fermented by yeasts selected for Cabernet Franc in open top bins and pressed at the end of fermentation. The Cabernet Franc finished malo-lactic fermentation in barrel. The two vineyard's Franc were blended in June of 2019 and bottled in February 2020. The Road Less Traveled was aged in 100% French Oak barrels, 30% new.

Tasting

The hue is dark red, nearly black, exceptionally dark for a Franc. Beautiful perfumed aromas of blueberry, strawberry, violet, sea salt, gravel, and earth. The texture is rich and intense. Flavors include blueberry, strawberry, dried herbs, and earth tones. The Road Less Traveled is bright and has a long tannin finish.

Thoughts on Cabernet Franc

Cabernet Franc is an ancient grape, found in the Basque region of France and found its way North to Bordeaux where it plays a blending role south of Gironde and a larger role in the North of Bordeaux. Apocryphally, Cardinal Richelieu transported vine cuttings to the Loire Valley.

In Washington, Cabernet Franc was planted in cooler areas because the vine is very winter hardy. Gaining interest among consumers, Cabernet Franc plantings are spreading to warmer areas and given more attention by winemakers and farmers. Clone 214 is our favorite clone of Cabernet Franc. It has a beautiful blueberry and saline character and is less herbal tasting than other clones. Clone 214 produces a deeply colored Cabernet Franc with tannic intensity and richness.

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LIMITED PRODUCTION | HANDCRAFTED | NATIVE FERMENTATION

