



2014 Weinbau Vineyard Cabernet Franc

VINTAGE

Over the course of the last five vintages, the Columbia Valley has seen a shift from two of this decade's cooler vintages in 2010 and 2011 to the two warmest vintages of the last ten years in 2013 and 2014. In 2014, an early bud break was followed by warm temperatures that persisted through the summer and well into the fall. Harvest started earlier than most vintages and finished 10 days earlier than normal. This added warmth has helped create wines that are intensely aromatic with very concentrated flavors.

VINEYARD

Weinbau Vineyard is located on the Wahluke Slope near Mattawa. The vineyard is one of the oldest in the area and is known for its particularly fine silty loam soils. This talcum powder-like soil provides good drainage and heat retention. Thanks in part to its location at the eastern portion of the Wahluke Slope, the vineyard experiences more moderate temperatures that help create longer hang time and ideal ripening conditions.

WINEMAKING

After destemming and crushing, the grapes were fermented on their skins for 7 days. After being pressed off, the wine was aged for 22 months in equal amounts of new and once used French oak barrels. Small amounts of Cabernet Sauvignon, Merlot and Malbec were added to the blend to help improve its already lengthy finish. Racking the wine every 5 months contributed to its remarkable suppleness and structure.

TASTING NOTES

This dark, rich Cabernet Franc is packed with elegant plum, blueberry, and licorice on the nose. Vibrant and focused on the palate, the wine displays a clear sense of balance. The long, polished finish was developed in part from aging in new French oak barrels.

Mike Januik, owner/winemaker
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ANALYSIS AT BOTTLING

Total Acidity.....	0.54g/100ml
pH.....	3.78
Alcohol.....	14.4%
Blend.....	94% Cabernet Franc 4% Cabernet Sauvignon 1% Merlot 1% Malbec
Cases.....	290
Bottling Date.....	August 23, 2016