



2017 Weinbau Vineyard Cabernet Franc

VINTAGE

Spring 2017 began with wet cool weather that caused a delayed bud break. A dry, hot summer put ripening back on a normal schedule and was followed by seemingly perfect fall conditions. This combination of growing conditions throughout the season produced smaller than normal berries and clusters and created wines of great intensity and flavor.

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 9 days. After being pressed off, the wine was aged for 19 months in equal amounts of new and once used French oak barrels. A small amount of Cabernet Sauvignon was 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

Flashy blueberry, plum and red fruit notes are at the core of this supple elegant wine. Complex and focused on the palate, the wine displays an exceptional depth of balance. The long, supple 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.....3.72
Alcohol.....14.4%
Blend.....97% Cabernet Franc
3% Cabernet Sauvignon
Cases.....386
Bottling Date.....June 13, 2019