



# JANUIK

## 2018 Weinbau Vineyard Cabernet Franc

### VINTAGE

Spring 2018 began with cool weather in April that was followed by warm weather in May. A dry, warm summer put ripening back on a normal schedule. Temperatures cooled in September and the growing region's classic pattern of warm fall days and cool nights returned to extend harvest into the second half of October. 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

This dark, rick Cabernet Franc is loaded with blueberry, licorice, and red fruit notes in the nose. Elegant and supple on the palate, the wine displays an exceptional depth of balance. The long, polished finish was developed in part from aging in new French oak barrels.



### ANALYSIS AT BOTTLING

Total Acidity.....	0.54g/100ml
pH.....	3.72
Alcohol.....	14.4%
Blend.....	90% Cabernet Franc 10% Cabernet Sauvignon
Cases.....	580
Bottling Date.....	May 12, 2020

Mike Januik, owner/winemaker  
[www.januikwinery.com](http://www.januikwinery.com)