



JANUIK

2019 Reserve Red Wine

VINTAGE

Spring 2019 began with cool weather in April that stretched into late spring. As the summer progressed the weather continued to warm and *veraison* began in August at the same time it would in a typical year. A smaller than normal crop supported even ripening well into the fall. Fully mature grapes with excellent natural acidity were harvested before a late October frost hit the region. Overall quality for the vintage was very high.

VINEYARDS

Most of the wine in this blend come from Quintessence Vineyard. Quintessence, one of the state’s most highly regarded vineyards, provides great suppleness and length to the blend. There is also a small amount of Cabernet Franc from Ciel du Cheval Vineyard in the blend.

WINEMAKING

After destemming and crushing, grapes were fermented on their skins for an average of nine days. After being pressed off, this blend was aged for 20 months in new and once used French oak barrels to improve its already lengthy finish. Racking the wine every five months created supple tannins and a long, lingering finish.

TASTING NOTES

Intense notes of cassis, currants, and black raspberries fill the glass. In addition to great structure, this wine is layered with both black and red fruit as well as cocoa flavors on the palate that follow through to a long, generous finish. This wine will age beautifully for the next 20 years.

Mike Januik, owner/winemaker
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ANALYSIS AT BOTTLING

Total Acidity	0.54g/100ml
pH.....	3.82
Blend.....	93% Cabernet Sauvignon 6% Merlot 1% Cabernet Franc
Cases.....	242
Bottling Date.....	July 2, 2021