

MCGREGOR *vineyard*



2014 Cabernet Franc Reserve

\$25 Suggested Retail

This vintage of Cabernet Franc has a bright ruby red color and is very fruit driven. It has enticing aromas of cherry, red berries, strawberry, and cinnamon/clove spiciness. The wine is soft and medium bodied on the palate and the fruity aromatics are joined with subtle flavors of oak and vanilla. Smooth tannins lend to an enjoyable lingering finish.

Two parcels of Cabernet Franc were harvested for this vintage. The first was harvested on October 27, 2014. 4.42 tons of estate grown fruit were picked by hand and had 21 brix natural sugar, 0.96 TA and a 3.13 pH. The second parcel was harvested on October 28, 2014.

This parcel yielded 2.16 tons of fruit with 21 brix natural sugar, 0.86 TA and a 3.21 pH. The grapes from both parcels were de-stemmed, crushed and inoculated with yeast. Fermentation lasted for eight days at 62-74 degrees and went through 100% malolactic fermentation. The must was pressed and the wine was transferred into seven, five, three year old and new American and French oak barrels for 16 months of aging.

The wine was then transferred into stainless steel, egg white fined and cold stabilized. It was then filtered and bottled on July 27, 2016. The finished wine has 0.61 TA, a 3.48 pH, 0.25% residual sugar and 12.5% alcohol. 209 cases produced.