

Variety

100% Cabernet Franc

AVA

Virginia

Vineyard

100% Mountain View

**Harvest Date** 

**September 14, 2020** 

Fermentation & Aging

Barrel fermented:

50% in new French oak 50% in neutral French oak

 $\mathbf{aged}\; 22\; \mathbf{months}$ 

**Technical Data** 

pH: 3.21

TA: 6.7 grams/L

Alc: 11.9%

**RS: 0.9%** 

Bottled: June 29, 2022

Cases Produced: 48

## VINEYARD NOTES

VIRGINIA

Mountain View Vineyards is situated right at the foothills of the Blue Ridge mountains, giving the vines an ideal location to be sheltered from rain while maintaining cooler temperatures. The Vineyard's elevation provides excellent sunlight to help ripen the fruit and retains the grape's natural acidity to help keep the wines fresh and vibrant.

## WINEMAKING NOTES

The Franc Blanc is new addition this year and provides a completely different style of wine to the lineup. Cabernet Franc is of course a red variety, so to achieve the "blanc" status we quickly separated the grape skins from the juice to allow for minimum skin contact, which is where almost all of the color of a wine comes from. The result is a fantastic copper color and a rich but not intense mouthfeel. The wine was left to age in both new and neutral French oak barrels for about 22 months which imparted some excellent secondary flavors of vanilla and toast. The oak also helped soften the texture which balances out the elevated acidity.

## WINEMAKER'S NOTES

The Cabernet Franc grapes for this wine were harvested earlier than usual, which kept the acidity in the grapes at a higher level. This helps keep the wine bright and refreshing, and is balanced out nicely with the influence of the oak which adds a rounder mouthfeel. The nose is immediately expressive, offering notes of fresh citrus, like orange and lemon zest as well as vanilla and cedar. On the palate there are notes of sour cherry and fresh flowers. This is a great wine on its own, but will pair very nicely with some softer cheeses like Brie or Taleggio.