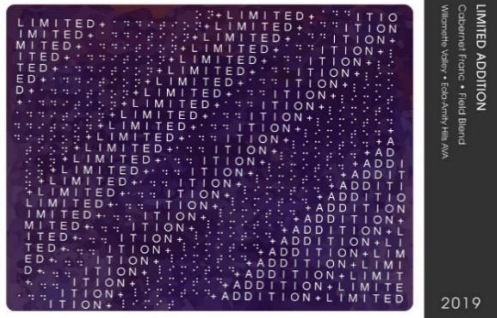


Limited Addition Wines

2022 Cabernet Franc



AVA: Eola-Amity Hills	PRODUCTION: 317cases
VARIETAL: Cabernet Franc	ALCOHOL: 12.8%
VINEYARD: Eola Springs	SOILS: Sedimentary & volcanic
FARMING: Dry Grown/LIVE	ASPECT: West/400ft elv
ELEVAGE: Fermented and aged in neutral French oak barrels for ten months	

The 2022 vintage brought an abundance of Cabernet franc from the Eola Springs vineyard. This was the fourth year of production for the young vine blocks and the sixth year for the old vine grafted block of Cabernet franc. The vintage was late, for Pinot noir, but relatively normal for our late ripening varieties like the Cabernet franc and it was harvested on November 1st. We had decided to dedicate a portion of this fruit to make an early-released nouveau style of Cabernet franc, a delicious fruit-driven chillable red that we have completely sold out of just as we are bottling the Field blend in late August of 2023. We created three distinctly different Cabernet franc wines from the 2022 harvest and we are equally excited about them and thrilled to share these wines with you as Willamette Valley cabernet franc continues to capture the imagination and attention of wine drinkers.

That said, the 2022 Field Blend Cabernet franc has slightly more than usual of our old vine cab franc block bringing in some serious black currant, tobacco leaf and volcanic clay soil refinement to the precocious raspberry leaf and herb driven flavors coming from the younger close-planted clones in the block planted on sedimentary soils. Around 70% of the blend was whole cluster fermented and malolactic fermentation and elevation occurred in neutral barrels, with just two second use barrels out of 16 barrels in total.

The young field blend block of Cabernet Franc is grown on a northwest-facing slope on ancient marine sedimentary soils at the northern end of the Eola Springs Vineyard. The vines are planted at nearly twice the density of the old vine block, and to three clones of Cabernet Franc; Steiner, a California Heirloom

selection from Sage Ridge Vineyard, 214 & 327 selections from the Loire Valley. The tight density of these vines means that, despite being younger and more precocious than the old-vine block, the fruit ripens over a protracted period with low alcohols and vibrant acidity. The nature of the growing season and the cultural practices for farming vineyards in the cool northerly latitude of the Willamette Valley sees full physiological ripeness of Cabernet Franc at low alcohols but with an absence of pyrazines, as these are photodegradable, or decline when the cluster is exposed to UV light. The Willamette Valley is a truly unique region on the west coast for thick skinned varieties to authentically reflect terroir and this a grape variety we are most excited about for continued fine wine production in the valley.