



Limited Addition Wines

2023 Cabernet Franc Carbonic Maceration



AVA: Eola-Amity Hills	PRODUCTION: 200 cases
VARIETAL: Cabernet Franc	ALCOHOL: 12.5%
	TA: 6 PH: 3.56
VINEYARD: Eola Springs	SOILS: Sedimentary
FARMING: Dry Grown/LIVE	ASPECT: West/350ft
Organic practices & no till	
ELEVAGE: Neutral oak barrels	

Carbonic fermentation for us has always been an appealing way to take a grape variety that is quite hardy and robust, and morph it into something that is true to itself but in a more vibrantly aromatic and juicy drinkable style. Traditional cold carbonic maceration methods were used to ferment this wine. The whole cluster fruit was placed very gently inside of tanks layered with dry ice pellets and blanketed with CO2 snow. A few gallons of fermenting juice from a young fermentation were also added to the tanks to continue natural production of CO2. After 7 days the fruit was pressed and the partially fermented wine finished fermenting in stainless steel to preserve the heightened aromatics associated with wines produced in this method. We chose Cabernet Franc specifically due to its thicker skins, darker color, higher tannin, and briny olive like flavors that compliment the fruitiness from the carbonic profile.