# 2018 Members Cabernet Franc



Yakima Valley Cases Produced: 54

# **WINEMAKER NOTES**

Hazelnut, honey, red cherry and wild strawberries are the first aromas to make you sit up and take notice of this elegant wine. Cabernet Franc can a bit grassy, but not this one. It is soft and approachable with red fruit, toasted oak, butterscotch and a hint of fennel on the finish. Grown very close to home (1/4 mile away), it shows what the Yakima Valley is known for: cooler weather during the summer to help preserve the balance needed between the fruit and crisp acidity.

Gordon Taylor, Winemaker

**Barrel Springs Syrah** 

Brix: 24.2

Yeast: PDM

Max Temp: 84°F

Fermentation: 6 days

Pressed: October 16, 2018

pH: 3.66

#### **VINEYARD**

**Location:** Bella Vista Vineyard, Yakima Valley

Planted: 1989 **Slope:** South

Soil: Warden Fine Sandy Loam

### WINEMAKING

**Cabernet Franc** 

Harvested by hand: 10/01/2018 Harvested by hand: 10/10/2018

Brix: 24 pH: 3.88 Yeast: PDM Max Temp: 81°F Fermentation: 7 days

Pressed: October 8, 2018

# **Tempranillo**

Brix: 25 pH: 3.75

Yeast: Anchor NT-116 Max Temp: 88°F Fermentation: 6 days Pressed: October 2, 2018

# **Members Cabernet Franc**

Yakima Valley

Wine Lore: In the wine world, the word Cabernet typically refers to Cabernet Sauvignon. However, Cabernet Franc is the original Cabernet, and the father of Cabernet Sauvignon. Cabernet Franc is most frequently used as a blending wine. Every now and again a growing season presents perfect conditions to allow Cabernet Franc to showcase its own merits as a stand-alone variety wine. And this 2018 Cabernet Franc is so good that it is standing alone as a reserve wine. Enjoy!



#### **TECHNICAL DATA**

**Alcohol:** 14.5%

**Blend:** 85% Cab Franc 7.5% Tempranillo

7.5% Syrah Barrel Springs

Cases Produced: 54

Bottled: March 10, 2023 **Potential Aging:** 5-7 years

## **FOOD PAIRINGS**

Crostini with che vre and fig jam Pork Gyoza Endive, Romaine, and Orange Salad Orecchiette with Caramelized Onions in Smoked Cheese Sauce **Italian Wedding Soup** Apple Gingerbread Cake with Cream