



# 2019 Virginia Cabernet Franc

This Cabernet Franc exhibits a lovely balance between the old and new world. There are initially some nice jammy red fruits, such as strawberries, raspberries, and cherries, which then lead into a touch of plums, dates, pears, and apple. The fruit aromas are nicely balanced with earthiness, forest floor, and a hint of leather/suede along with a touch of cinnamon, spice, and brioche. The oak is subtle and elegant with some soft tannins. The wine has a clean fruit-forward finish. – *Matthew Meyer, Winemaker*

**VINTAGE:** Starting with a mild winter we rolled into an early spring. In late March we started seeing temps in the 70's with just a few cooler days to follow. The spring conditions led to excellent fruit set and ultimately a bountiful crop. The summer, for Virginia, was very mild with only a few days of hot humid conditions. The Autumn was particularly dry with warm days and cool nights. From mid-September to early October, we experienced very little rain which is invaluable for maturing grapes. I believe the 2019 vintage to be the best I have experienced in Virginia for my tenure here.

**BLEND:** 100% Cabernet Franc

**HARVEST:**

The Cabernet Franc was harvested on 14 October at 25.1 brix, 3.84 pH and 4.44 g/L TA

**VINEYARD SOURCING:** 100% Benevino Vineyards, Winchester, VA

**FERMENTATION:**

The Cabernet Franc fermented in ½ ton macro bins for 12 days with D254 Yeast.

**AGING:** 74% Neutral French oak, 15% 2 Year old French oak, 8% 1 Year old Hungarian oak, 3% New Hungarian oak.

**BOTTLING DATE:** March 2021 – 935 cases produced

**RELEASE DATE:** March 2021

**TECHNICAL INFORMATION:**

13.8% Alc.  
3.76 pH  
5.78g/L TA  
0.04% RS (dry)

