



2020 Virginia Cabernet Franc

Initially the wine shows some fresh berries which then slide into some red apple, cranberry, and dark cherries. These fruits are enveloped in some earthy notes of olives, mushrooms, and forest floor. Additionally, there is a hint of cocoa and a touch of limestone to round it all out. The tannins are very well integrated with the fruit and oak making for a lovely mouthfeel and long smooth finish. – *Matthew Meyer, Winemaker*

VINTAGE: This was a tough year on many counts. The winter started mild and was somewhat uneventful with moderate temperatures. Then in April and May Virginia was hit with some severe frosts devastating some growers. We then had a very wet start to the summer which proceeded to dry up with some extreme heat days. The rains then remerged in September making for difficult conditions with the grapes ripening. The rains did not completely dissipate for the remainder of harvest and did allow for some nice days to work.

BLEND: 75% Cabernet Franc, 25% Petit Verdot

HARVEST:

The Amrhein Cabernet Franc was harvested on 21 October at 21.7 brix, 3.91 pH and 6.41g/L TA. The Crown Orchard Cabernet Franc was harvested on 08 October at 20.6 brix, 3.5 pH and 5.14g/L TA. The Amrhein Petit Verdot was harvested on 20 October at 22.5 brix, 3.63 pH and 8.56g/L TA.

VINEYARD SOURCING: 71% Amrhein Vineyards, Bent Mountain, VA
29% Crown Orchard Vineyards, Coveseville, VA

FERMENTATION:

The Amrhein Cabernet Franc fermented in ½ ton macro bins for 12 days with Alchemy III Yeast. The Crown Vineyards Cabernet Franc fermented in ½ ton macro bins with CSM Yeast for 7 days. The Amrhein Petit Verdot fermented in Stainless steel with D254 Yeast for 9 days

AGING: 12 Months in 70% French oak and 30% Hungarian oak.

BOTTLING DATE: March 2022 – 490 cases

RELEASE DATE: April 2022

TECHNICAL INFORMATION:

12.2% Alc.
3.74 pH
6.45g/L TA
0.03% RS (dry)

