
PARADISE SPRINGS WINERY

CABERNET FRANC

2017

TECHNICAL DATA

pH: 3.80

Acid: 5.3 g/l

Alcohol 13.2%

GRAPE SOURCES

90% Cabernet Franc, 5% Cabernet Sauvignon and 5% Tannat sourced from 100% Virginia vineyards as follows: 40% Williams Gap Vineyards, 27% Silver Creek Vineyards, 25% Brown Bear Vineyards and 8% Sunset Hills Vineyard

APPELLATIONS

Shenandoah AVA, Monticello AVA and Loudoun County

HARVEST DATES

September 28, October 1, 4 and 9, 2017

WINEMAKING DATA

Grapes were harvested and refrigerated on site at 40° F overnight. Next, they were destemmed into fermentation bins. The bins cold soaked for four days to allow for more color and tannin extraction. At the end of the cold soak, the bins were immediately heated in a hot room so the must could be inoculated with yeast. Fermentation lasted 13 days. The wine went through malo-lactic fermentation while aging for 8 months in both new and neutral French oak barrels. The following cooperages were used: Seguin Moreau, Cadus and Damy. The 2017 Cabernet Franc was bottled on June 13, 2018.

WINEMAKER NOTES

Cabernet Franc is often used for blending, however it also makes a great varietal wine in Virginia. This medium-bodied wine is fruit forward with flavors of black cherry, blueberry and subtle oak notes. It is balanced by refined tannins and ample acidity, which allows it to be good on its own or with a variety of foods.

VINTAGE NOTES

The end of winter was characterized by an unsettling weather pattern of warm and cool spells. There were days in February that reached 80 degrees and a few nights in March dropped to well below freezing. Spring still came almost two weeks early, and luckily there were no damaging frost events. Late May was unusually wet, which led to less than ideal flowering conditions for some of the earlier varieties, but in the end the fruit set was fine. June and July were very dry, allowing for less vegetative growth and less vine hedging than normal. This period also allowed a slow, drawn out veraison period. The beginning of September through the first half of October was warm and dry, setting the stage for one of the best red grape harvests in 25 years. Red grapes came in with balanced sugar levels in conjunction with acidity, as well as riper skin tannins than normal.

SUGGESTED PAIRINGS

Entrées: Stuffed Pork Chops and Pizza

