
PARADISE SPRINGS WINERY

CABERNET FRANC

2018

TECHNICAL DATA

pH: 3.72

Acid: 5.4 g/l

Alcohol 13.1%

GRAPE SOURCES

90% Cabernet Franc and 10% Cabernet Sauvignon sourced from 100% Virginia vineyards as follows: 43% Williams Gap Vineyards, 38% Silver Creek Vineyards and 19% Brown Bear Vineyards

APPELLATIONS

Shenandoah AVA, Monticello AVA and Loudoun County

HARVEST DATES

September 26, 28 and October 8, 2018

WINEMAKING DATA

Grapes were harvested and refrigerated on site at 40 F overnight and then destemmed into fermentation bins. The Cabernet Franc bins cold soaked for 1 days to allow more color and tannin extraction. At the end of the cold soak, the bins were immediately heated in a hot room to inoculate the must with yeast. Fermentation lasted 13 days. The wine was then off into tank, allowing the wine to settle for two days until it was moved into barrels. 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 cooperages. The 2018 Cabernet Franc was bottled unfinned and unfiltered on June 12, 2019.

WINEMAKER NOTES

Cabernet Franc is an important varietal wine in Virginia and has been prominent throughout history of viticulture. This lighter bodied wine has an herbal black tea note followed by a floral component. Flavors of sour cherry and tobacco lead to a tannic dry finish.

VINTAGE NOTES

The 2018 vintage was very difficult to manage as it was one of the wettest seasons in recorded history. These types of years are typically known as winemaker's vintages, because winemakers in our region still prevail with hard work, despite the challenges they face. Bud break came as expected in Virginia, and not quite as early as it had been the year before. Given all the rain, vineyards focused on the canopy management of the vines and had to spray for mildew and mold more than in a typical year. In order not to risk losing fruit to the weather, we took fruit earlier than usual as opposed to letting it hang on the vine longer. Although this decision left the wines a little lighter in body and alcohol, they are clean and more European in style.

