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# PARADISE SPRINGS WINERY

CABERNET FRANC

2020

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## TECHNICAL DATA

pH: 3.62

Acid: 6.1 g/l

Alcohol: 13.1%

## GRAPE SOURCES

94% Cabernet Franc and 6% Tannat sourced from 100% Virginia vineyards as follows: 56% Williams Gap Vineyards and 44% Brown Bear Vineyards.

## APPELLATIONS

Shenandoah AVA and Loudoun County

## HARVEST DATE

September 29, October 8 and 10, 2020

## WINEMAKING DATA

The grapes were harvested and refrigerated on site at 40 F overnight and the next day they were destemmed into fermentation bins. The Cabernet Franc bins cold-soaked for 2 days to allow more color extraction. At the end of the cold soak, the bins were immediately heated in a hot room to allow us to inoculate the must with yeast. Fermentation lasted 14 days and was pressed 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 barrels of French oak. The following cooperages were used: Berger & Fils, Cadus and Damy. The 2020 Cabernet Franc was bottled unfiltered and unfiltered on June 23, 2021.

## WINEMAKER NOTES

Cabernet Franc is an important varietal wine in Virginia and the history of viticulture. This lighter bodied wine has an herbal black tea note followed by a white pepper component. The silky texture of the tannins on the palate lead to flavors of Bing cherry and red plum as the wine finishes long and dry.

## VINTAGE NOTES

The mild winter led to an earlier bud break than normal in most of our vineyards, leaving the delicate tissue of the vine that will go on to produce the grapes more vulnerable to a potential frost or cold spell. There was a cold spell in late April and again in early May that wiped out a lot of vineyards. Thankfully our sites were spared except for a small amount of Chardonnay. The rest of the growing season was good to optimal for ripening the grapes with little rain, warm temperatures and ample sunshine heading into the beginning of the harvest. As the harvest went on it became cooler than normal with many cloudy days and more rain which makes phenolic ripening difficult. Overall, 2020 looks like it's going to be an average vintage for most of Virginia.