

# PARADISE SPRINGS WINERY

**CABERNET FRANC** 

2021

### TECHNICAL DATA

pH: 3.76 Acid: 5.9 g/l Alcohol: 13.1%

# **GRAPE SOURCES**

100% Cabernet Franc sourced from 100% Virginia vineyards as follows: 50% Williams Gap Vineyards and 50% Brown Bear Vineyards

# **APPELLATIONS**

Loudoun County and Shenandoah AVA

# HARVEST DATE

September 29 and October 2, 2021

## WINEMAKING DATA

Grapes were harvested and refrigerated on site at 40 F overnight and then were destemmed into fermentation bins. The bins were allowed to slowly warm up, which allowed us to inoculate the must with yeast. Fermentation lasted 13 days as we did gentle punchdowns for careful tannin extraction. Next, the wine was pressed off into tank and allowed to settle for two days until it was moved into barrels. The wine went through malolactic fermentation while aging for 8 months in both new and neutral barrels of French oak. The following cooperages were used: Berger & Fils and Damy. The 2021 Cabernet Franc was bottled unfined and unfiltered on June 8, 2022.

# **WINEMAKER NOTES**

Cabernet Franc is an important varietal wine in Virginia and its history of viticulture. This lighter bodied wine has a very fruit forward aroma followed by an herbal component. The silky texture of the tannins on the palate lead to bright flavors of cherry and pomegranate followed by a long and lingering finish.

# **VINTAGE NOTES**

It was a slow start to the growing season after a very mild winter. That helped prevent a major frost event mainly around the Charlottesville area so we were able to avoid issues at our sites. Towards the end of winter an unsettling weather pattern of warm and cool spells was trending. As the season moved to the warmer months our vineyards remained relatively dry, which stalled veraison and elongated maturity of the clusters. It remained dry through the early ripening of sparkling grapes, but occasional rainfalls and high humidity left us batting some mildew breakouts and slowed ripening at most vineyards for the rest of harvest. The other pest that was battled was the 17-year brood of cicada which likes to feed on and girdle some of the grapevine shoots. Thankfully this pest comes and goes quickly. Overall, a good vintage comparatively for Virginia probably more in the craft of the old-world style as opposed to the 201 vintage leaning newer world in style.