
PARADISE SPRINGS WINERY

CABERNET FRANC

Williams Gap Vineyards

2021

TECHNICAL DATA

pH: 3.00

Acid: 5.9 g/l

Alcohol: 13.1%

GRAPE SOURCES

100% Cabernet Franc sourced entirely from Williams Gap Vineyards

APPELLATIONS

Loudoun County

HARVEST DATE

October 7, 2021

WINEMAKING DATA

Grapes were harvested and refrigerated on site at 40 F overnight. Next, they were destemmed into fermentation bins and immediately heated in a hot room to allow us to inoculate the must with yeast. Fermentation lasted 13 days, after which we pressed the wine off into tank and allowed it to settle for two days until moving it 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: Cadus and Damy. The 2021 Williams Gap Vineyard Cabernet Franc was bottled unfined and unfiltered on June 8, 2022.

WINEMAKER NOTES

This Cabernet Franc was produced to showcase one of our unique vineyard terroirs in the Shenandoah Valley. We typically blend our different Cabernet Francs together to make our varietal wine or it goes into the several red blends that we produce, but with a new shift in philosophy, we are now focused on emphasizing our individual growing sites. This lighter-bodied wine has aromatic notes of tomato leaf and cranberry followed by a bit of smokiness. The grippy texture of the tannins on the palate lead to flavors of blueberry and cranberry. The wine finishes with a touch of baking spice on the 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 battling 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.

