
PARADISE SPRINGS WINERY

RESERVE CABERNET FRANC

2017



TECHNICAL DATA

pH: 3.73

Acid: 5.3 g/l

Alcohol: 13.5%

GRAPE SOURCES

90% Cabernet Franc and 10% Tannat sourced from 100% Virginia vineyards as follows:
70% Brown Bear Vineyards and 30% Williams Gap Vineyards

APPELLATIONS

Shenandoah AVA and Loudoun County

HARVEST DATES

September 26, September 28 and October 1, 2017

WINEMAKING DATA

The grapes were harvested and then destemmed into fermentation bins. The bins cold soaked for two days to allow for color 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. After, it was pressed it off to settle for two days until it was moved into barrels. The wine aged separately for 6 months and then was blended to age for an additional 4 months in both new and neutral barrels sourced from French oak using Seguin Moreau, Damy and Ermitage cooperages. The 2017 Reserve Cabernet Franc was bottled on August 20, 2018.

WINEMAKER NOTES

Aromas of dark fruit notes are highlighted by baking spice and accentuated on the palate by flavors black cherry and blueberry. This well-balanced wine has good acidity and medium body with even tannic structure and a smooth finish.

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 lead 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..