PARADISE SPRINGS
WINERY
RESERVE CABERNET FRANC
2022

TECHNICAL DATA
pH: 3.76
Acid: 5.9 g/l
Alcohol: 13.6%

GRAPE SOURCES
75% Cabernet Franc and 25% Tannat sourced from 100% Virginia vineyards as follows:
50% Brown Bear Vineyards and 50% Williams Gap Vineyards

APPELLATIONS
Shenandoah AVA and Loudoun County

HARVEST DATES
October 6 and 12, 2022

WINEMAKING DATA
The grapes were harvested and destemmed into fermentation bins. The bins cold soaked overnight 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 we pressed the wine off to settle for two days until moving it 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 Cadus, Damy and Ermitage cooperages. The 2022 Reserve Cabernet Franc was bottled on August 22, 2023.

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

VINTAGE NOTES
I believe the 2022 vintage will go down as one of the better vintages of the past decade. Bud break on the vines was later than normal. This along with a spell of wet cloudy weather early on seemed to push the vines about 10 days behind where they usually are for a typical vintage. This year didn't come without its challenges which presented in the way of hurricane Ian and then a second rain event in October that delayed the arrival of some late-ripening varieties. The weather however, between these two rain events was ideal for drying out, ripening, and improving the quality of the fruit in the vineyards. The combination of cool nights and heat throughout the days that continued well into late fall really gave this vintage a good push for higher quality wines.