

SONG HILL WINERY

2012 Cabernet Franc – White Pine Vineyard



These Cabernet Franc grapes from White Pine Vineyard were hand-picked on September 7, 2012. They were crushed the next day and after a 24 hour soak at 55°F, yeast was added. Fermentation lasted 17 days after which the wine was gently bladder pressed and transferred to barrels. The wine aged on 2/3 new French oak and 1/3 new American oak for 15 months before bottling.

Tasting notes: Aromas of violets and plum, followed by cherry mid-palate and hints of anise on the finish.

Food pairings: Red meats, tomato-based pasta dishes, grilled vegetables, grilled or barbeque meats, game birds, and soft, fatty cheeses.

Stats: Source: 100% Cabernet Franc from White Pine Vineyard; TA: 5.9 g/L; pH: 3.52; residual sugar: 0 g/L; alc. by vol: 12.5%; Malolactic: 100%; fining: egg whites; bottling date: April 11, 2014; Cases produced: 70.

