

2008 Cabernet Franc Rosa Mystica



There are few areas in the world where stand alone Cabernet Franc can be produced, and the cooler hillside vineyards of the Yakima Valley is certainly one of them. Normally used as a blending grape to enhance the aromatics of a Bordeaux blend, this grape usually is seen as inferior to the fuller-bodied Cabernet Sauvignon. Here, however, we have an area where the grape slowly ripens retaining full flavors that can be lost in warmer growing sites.

TASTING NOTES The 2008 Rosa Mystica is deeply aromatic with scents of cranberries, rhubarb, roasted peppers, purple flowers, star anise, cedar, and black soil. On the palate, lively red and deep black fruits take center stage, gentle tannins and lively acids emerge in a beautiful and lingering finish. Drink now through 2015.

VINTAGE 2008 in the Columbia Valley was a bit of a suspense show. The growing season began with a cooler Spring which continued into September but then delightfully warm weather arrived in October and it all came together resulting in an excellent year for every varietal. The Summer and Fall were marked by a noticeable lack of rain which contributed to produce especially concentrated flavors in the fruit.

WINEMAKING The fruit for this wine was hand harvested. It was chilled and then after destemming, it was fermented with manual punch downs twice daily. The wine was racked once after malolactic fermentation and then aged in French Oak barrels.

BARREL REGIME 14 months 20% new French oak

PRODUCTION
950 cases made

VINEYARDS/AVA
Red Willow Vineyard,
Yakima Valley, WA
Erickson Road Vineyard,
Yakima Valley, WA

