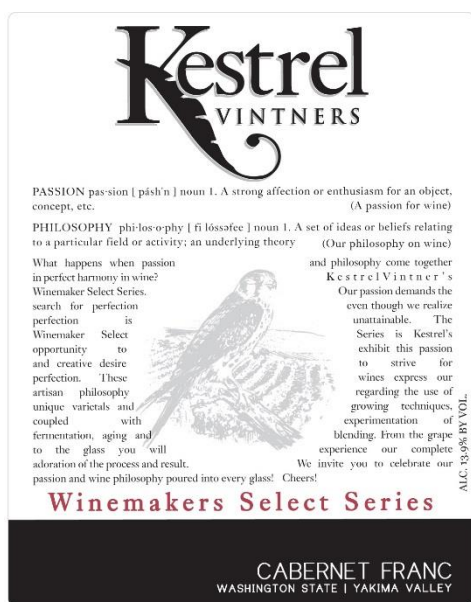




2011 Winemaker Select Cabernet Franc



Vinification:

The grapes came from Olsen Estate Vineyards, located a few miles northwest of Benton City. They are perched on a bench overlooking Corral Creek, a vast dry canyon that carves an impressive swath up into the Rattlesnake Mountains. The vines were planted in 1994 and tended to with the precision and care of an artist. The tiny berries were removed from their stems and placed into bins where they were punched down twice daily. A saign  was performed to further concentrate the colors and flavors. After fermentation the wine was barreled down in French oak for twenty-two months before being bottled.

Winemaker's Notes:

The color is an inky garnet, centering to black. In the aroma and on the pallet you will find an abundance of ripe fruit flavors such as: cherry, blackberry, red currant, boysenberry, and blueberry jam. Beneath the layers of fruit you will discover floral elements, tea, anise dried herbs, and straw. This wine is rich, and bold, yet retains balance and complexity.

Ripe berry, floral & dried herb aromas & flavors; rich & bold yet with balance & complexity

Food Pairings: Grilled Lamb & Fig Kebabs with Blue Cheese Butter

Blend: 91% Cabernet Franc, 9% Malbec

Vineyard Source: 91% Olsen Vineyards, 9% Kestrel Vineyards

Cases Produced: 604

"I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS."

– Flint Nelson, winemaker

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