

2016 PATTERSON CELLARS CABERNET FRANC



TECHNICAL DATA

AVA: Columbia Valley

VARIETAL COMPOSITION: 89% Cabernet Franc, 11% Merlot

VINEYARD SOURCES: Dineen, Ciel du Cheval, Alder Ridge, Red Heaven CELLAR TREATMENT: 100% French oak, 25% new, aged 18 months

PRODUCTION: 238 cases
ALCOHOL: 14.8% by volume

TASTING NOTES

The 2016 Patterson Cellars Cabernet Franc is another classic example of this varietal from Washington State. Bright ruby red in color, the wine opens with notes of ripe raspberries, sage, rosemary and sweet vanilla. Light hints of peppers carry from the nose to the pallet, where they are joined by flavors of blackberry, dark cherry and pomegranate. The medium-bodied mouthfeel gives way to a finish of fine tannins and lingering juiciness.

PRODUCTION NOTES

The bulk (70%) of the 2016 Cab Franc is from Dineen Vineyard in the upper Yakima Valley. The fruit arrived at the winery on September 23. Ciel du Cheval on Red Mountain and Alder Ridge in the Horse Heaven Hills contributed about 10% each of the Cab Franc blend, with the final 10% coming as Merlot from Red Heaven. All lots were fermented in stainless steel 1.5-ton fermenters and barreled down to French oak barrels (roughly 25% new). The 2016 vintage was racked once and kept on oak for 18 months before final blending and bottling which took place in May of 2018. 2016 was the first year for us working with Cab Franc from Dineen. The Dineen fruit contributed a many classic Cab Franc notes: hints of pepper, and sweet red fruits on the nose and the palette. The Ciel du Cheval Cab Franc contributed structure and well-integrated oak from the barrel we selected. The Alder Ridge Cab Franc added the juicy dark fruit notes. Finally, the Red Heaven Merlot was added to round out the mouthfeel and add a bit mid-palette fruit to the final blend.

