



2008 CABERNET FRANC

Rattlesnake Hills

VINEYARD NOTES: 2008 was a normally warm year in the Rattlesnake Hills. We had a long frost-free fall which ensured the Cabernet Franc ripened without vegetative flavors.

TECHNICAL DATA:

Appellation: Rattlesnake Hills

Grapes: 100% Château Puryear Vineyard, Zillah, WA (78% Cabernet Franc, 22% Cabernet Sauvignon.)

Harvest:

Dates: 11/4/08

pH: 3.78

Brix: 23.0

T.A.: 5.2 g/l

Bottling:

Date: 7/6/2010

pH: 3.75

T.A.: 6.2 g/l

Alcohol: 13.4

Sugar: dry

Production: 315 cases

Cellar Notes:

The wine was aged 2 years in new 225 liter French and American oak casks. This wine can be cellared for ten years. It will probably peak around 2015.

Tasting Notes:

Soft and fruity on the palate with integrated French Oak overtones and rich blackberry and black pepper notes on the nose.

Accompaniments:

Rack of Spring Ellensburg Lamb

Serving Notes:

Serve room temperature 65°