

Handcrafted from grapes grown in the famous "Spice Bowl" region of Columbia Valley, Roza Hills Vineyard wines represent the finest expression of Washington winemaking

# 2012 ROZA HILLS Cabernet Franc

### VARIETAL

79% Cabernet Franc, 16% Cabernet Sauvignon, 6% Merlot

# **TECHNICAL SPECIFICATIONS**

- Winemaker.
   James St. Clair

   Bottling Date.
   4/9/2015

   Cases Produced.
   29

   Alcobol.
   14.1%

   T.A.
   5.55 g/L

# TASTING NOTES

Chocolate and coffee open the nose on this cabernet franc, along with blackberry and cherry aromas. The balanced tannins fill the palate that abounds with chocolate-covered cherry and vanilla-mocha flavors. The intricate, yet smooth finish is toasty, with more coffee notes, and juicy blackberry and cherry flavors. This cabernet franc pairs perfectly with an herb-crusted standing rib roast and asiago-sage scalloped potatoes.

#### WINEMAKING

Ripe Cabernet Franc grapes were harvested, crushed and de-stemmed, and then transferred to a stainless steel tank where the juice was inoculated with a selected yeast strain. The wine was fermented at ~800F for 14 days using punch-downs for gentle tannin extraction. Upon completion of primary and secondary fermentation, the wine was transferred to Barrels and aged for 30 months. The wine was then blended to tank for bottling, and was bottled unfiltered in April of 2015.

#### **VINEYARD & VINTAGE**

#### Vineyard: Roza Hills Vineyard / AVA: Rattlesnake Hills

The 2012 vintage was a near perfect growing season for the Rattlesnake Hills AVA. Average to slightly above average temperatures throughout the spring, summer, and fall allowed for consistent and even ripening throughout Washington State. Cabernet Franc, a late ripener, came off the vines at normal harvest time. This produced very nice, balanced fruit, along with excellent acid retention for overall wine balance. The 2012 Roza Hills Vineyard Cabernet Franc shows excellent dark red fruit flavors with an extended and smooth finish.