



LADY HILL WINERY  
*True Northwest*

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## 2016 LADY HILL CABERNET FRANC Columbia Valley AVA



### WINEMAKER NOTE

A moderate winter in E. Washington provided an early push into the 2016 vintage, with bloom and bud break two weeks ahead of historical averages. Everyone seemed to gear up for another in the string of hot vintages, but Bacchus and mother nature had other ideas. A June cool down persisted throughout the summer, which, along with increased plantings and monstrous cluster and berry size produced one of the heaviest crops the state has ever seen. Despite this being a logistical nightmare for producers, quality remained very high and lingering summer temperatures allowed plenty of hangtime to ripen flavors to match winemaking style.

### VINEYARDS

Red Willow Vineyard (54%), Slide Mountain Vineyard (46%)

### CELLAR

The fruit for the 2016 Cab Franc was harvested between September 19 and 24 at an average brix of 25.5 and 3.5 pH. Quality of the fruit was superb with almost no cellar manipulations needed to get numbers balanced with flavors. A commercial yeast combination of Assmanhausen and T73 allowed for a cool slow ferment to showcase bright red fruit characters alongside spicy clove and nutmeg. The resulting wine was gently pressed off the skins and aged in a combination of once filled and neutral French oak barrels and left undisturbed for 24 months to rest on lees. Seven of our top barrels were blended and bottled in the spring of 2019 and released to our cellar club in October of 2019.

**VARIETAL:** Cabernet Franc (94%), Merlot (4%), Cabernet Sauvignon (2%)

**PRODUCTION:** 179 cases

**ALCOHOL:** 14.3% by volume

**PROFILE:** Carmine to maroon to mahogany, this off-red colored Cabernet Franc has more in common with wines from the Loire Valley than most from the Yakima Valley. Tobacco leaf, peppercorn and a vibrant red fruited complexity aerate from the glass. Herbaceous and spicy hints of roasted peppers mingle with cherries and crushed gravel to create a medium bodied mouthfeel soft on tannins and balanced with bright acidity. Give this wine a few vigorous swirls in the glass before pairing with food.

**PAIRING:** Roasted pork loin rubbed in herbs de Provence or herbed goat cheese over arugula.

**RECENT AWARDS:** *Wine Enthusiast*, 90 Points; San Francisco International Wine Competition: Double Gold Medal