

2021 Virginia Cabernet Franc

This wine showcases a wonderful array of different cherries along with blueberry, strawberry, apple and currants. These fruits are enveloped in a soft cocoa and vanilla aspect that enhances the fruit notes. Additionally, there are some earthy forest floor, suede/leather and soft truffle layers. A nice fruit forward wine with a full mouthfeel that provides a lemony brightness along with the fruit and a touch of black pepper on the end. Overall, a well balanced wine with a long clean finish and approachable tannins. - *Matthew Meyer, Winemaker*

VINTAGE: Overall, 2021 experienced above average temperatures in 9 of the 12 months. Except for January the winter was warmer and wetter than average. Spring rolled in with some early rains and warm temperatures in the latter part, which was good for the development of the vines, unfortunately this was coming after a frost year and some of the primary buds were affected, reducing crop yield. Virginia did experience some frost issues in 21, but not as bad as 20. The summer continued its warming trend as well as more rain than usual. Luckily the rains dissipated in the Autumn, and we had a wonderfully dry warm harvest season. The Quality was very good for the grapes we just wish there was more.

BLEND: 97% Cabernet Franc, 3% Tannat

HARVEST:

The Mt. Juliet Cabernet Franc was harvested on 14 October at 21.6 Brix, 3.83 pH and 4.61g/L TA.

The Benevino Cabernet Franc was harvested on 03 October at 21.1 Brix, 3.63 pH and 7.34g/LTA.

The Benevino Tannat was harvested on 03 October at 21.4 Brix, 3.29 pH and 9.92g/L TA.

VINEYARD SOURCE:

Mt. Juliet Vineyards, Crozet, VA – 86%

Benevino Vineyards, Winchester, VA – 14%

FERMENTATION:

The Mt. Juliet Cabernet Franc fermented for 7 days in stainless steel with Rhone 2226 Yeast.

The Benevino Cabernet Franc fermented in stainless steel for 7 days with D254 Yeast.

The Tannat fermented in ½ ton macro bins for 7 days with D254 Yeast

AGING:

Aged 12 months in 94% French Oak and 6% Hungarian Oak barrels.

BOTTLING DATE: March 2023

TECHNICAL INFORMATION:

11.7% Alc.

3.64 pH

5.58g/L TA

0.35 RS (dry)

