

Cabernet Franc Reserve 2019

BARBOURSVILLE VINEYARDS, SOUTHWEST MOUNTAINS, VIRGINIA, USA



HARVEST & VINTAGE NOTES

The grapes originate from the Loire Valley as well as Pomerol and St. Emilion in the Virginia, and are famed for producing elegant and complex wines worthy of aging. Barboursville vineyards are planted in sedimentary rock of volcanic origin with separate stratifications of sandstone and conglomerates. The stones (locally referred to as greenstone) are rich in iron and magnesium. The alteration of the greenstone in an oxidative environment, through ferrollysis, generates a rich, red-colored clay. This process creates acid soils which are slow in decomposing organic matter, and therefore require a very specific and natural fertilization approach consisting of chicken lotter and crushed limestone.

2019 was a great growing season for Barboursville. The whole season was ideal, from a frost-free spring with abundant moisture, to a summer with moderate rainfall and steady warm temperature building to extended, emphatic heat, with clear skies permitting optimum pacing of picking in the early fall.

The fruit spends 8-12 days on the skins in stainless steel, with a maceration lasting 10 days. The wine is then aged for 12-14 months in new (10%) and used (90%) French oak barriques.

This food-friendly wine has a dark garnet core with brilliant clarity. Intense, effusively luscious flavors of ripe red berries with caramelised notes of fig, cherry, and plum, elegantly woven together in barrel. Long-finishing and tannically vivid, yet with a remarkably soft palate.



WINEMAKER: Luca Paschina

GRAPES: 90% Cabernet Franc,
10% Petit Verdot

ALCOHOL: 13%

RESIDUAL SUGAR: 0.1 g/L

TOTAL ACIDITY: 0.52%

