

2018 ESTATE RED MOUNTAIN CABERNET FRANC

Let's get nerdy, shall we? Methoxypyrazines (pyrazines for short) are naturally found in high proportion in Bordeaux cultivars (mainly because they are all related - Cabernet Sauvignon is the offspring of Cabernet Franc and Sauvignon Blanc, for example). Depending on where and how the vines are grown, pyrazines can present in different ways and intensities; the spectrum can range from green/vegetal to savory/herbal.

The New-World approach to pyrazines emphasizes integrating them in a balanced way. Cabernet Franc has a propensity for a green pyrazine influence; it's our job to balance that aspect in the vineyard and winery. Think of Cabernet Franc's pyrazine profile as salt in a soup recipe. Too much, and it overwhelms the senses. Too little, and the soup lacks pizzaz.

Red Mountain's warm climate helps in this regard; pyrazines often present harshly in cooler climates. We can also mitigate the more polarizing aspects of overbearing pyrazine influence in the vineyard with aggressive pruning and canopy management.

GEOGRAPHICAL DESIGNATION //

100% Red Mountain AVA, 100% Estate Grown and Bottled ESTATE VINEYARDS $/\!/$

100% Kiona Estate

VARIETAL COMPOSITION //

83% Cabernet Franc, 17% Cabernet Sauvignon

WINEMAKING // Optical sorting, open-top fermenters, 2x daily punchdowns,

49% new oak equivalent, 88% free-run juice

BOTTLING INFORMATION // Bottled 03/2022, 408 12 x 750 mL cases

TA // 5.3 g/L VA // 0.76 g/L GLU + FRU // 0.17 g/L ALC // 15.6%

