



Limited Addition Wines

2021 Old Vine Cabernet Franc – Eola Springs Vineyard



AVA: Eola-Amity Hills	PRODUCTION: 90 cases
VARIETAL: Cabernet franc	ALCOHOL: 13.2%
	TA:6 PH: 3.45
VINEYARD: Eola Springs	SOILS: Volcanic Jory
FARMING: Organic/no till	ASPECT: Northwest/450ft
ELEVAGE: Neutral oak barrels and 15% 2 nd fill	

This was the grafting of Cabernet franc that launched the planting of the other three clones and the 10% alternative (for the Willamette Valley) varieties plantings. This block was planted in 1990 to Pinot noir but the rocky Jory and Nekia basalt soil stressed the Pinot noir and it could never maintain a constant buyer of the fruit, leaving the block uneconomical to farm. Chad's relationship with the grower grew as his suggestion for grafting the more resilient and less fickle Cabernet franc onto the Pinot noir rootstock, the continued success of this wine and block (despite it succumbing to phylloxera) and Chad's vision for growing and making great wine in this valley is why there are so many growers now interested in planting new varieties in the Willamette Valley.

We are convinced that future generations of Willamette growers will continue to plant and find success with Cabernet franc in this valley. Growing in the moderate climate of the Willamette Valley with its gentle summer high-latitude sunshine and cooling ocean winds this place makes some of the most distinctive Cabernet franc wine on the west coast, and distinctly different from what both California and Washington can achieve with this variety. The culture or terroir of viticulture in the Willamette Valley, and persistent threat of powdery mildew, means that growers open up the fruit zone letting in abundant sunshine and wind to the clusters. The green herbaceous bell pepper and green bean flavors ever present in hot climate Bordeaux varieties such as Cabernet franc are photodegradable, can be degraded and reduced by UV light, however leaf removal to the extent required can not be practiced in hot climates of California and Washington without scorching the grapes. Secondly, the thick-skinned nature and loose cluster morphology of Cabernet franc lends the variety added resilience to hanging through rain and inclement weather, should it arrive in the fall, and can continue to ripen in the cooling autumn days.

This block of Cabernet franc presents markedly different to the closer planted young vines, this block's old vines pull deep minerality and structure from the soil and make a wine of refinement. The dusty blue fruit speaks of untamed blueberry and black currants and the tannins are fine cedar-etched and dusted with fine tobacco. This wine demands time in the cellar and we hold it back for bottling and release the following year. We know that these vines are not long for this earth but we are committed to making their best expression while we have the honor of working them.