

SYNCLINE

2003 Cab Franc Rose'
Columbia Valley

Harvest Notes

Harvest Dates: Oct. 19, 2003
Varietals: 90% Cab Franc, 10% Syrah
Brix at Harvest: 26.3, 26.1
Titratable Acidity: .59 g/l
pH: 3.63
Alcohol: 13.8%
Cases Produced: 91

The grapes are sourced from vineyards lying on the banks of the Columbia River in the Horse Heaven area of Washington State. With its low elevation and proximity to the river, these sites have one of the longest growing seasons in the state. A northern slope helps to temper the sites' natural propensity to ripen early. Soils are extremely light wind blown loess overlaying solid basalt.

The fruit was hand harvested into 30 pound harvest boxes early in the morning and transported to the winery. The fruit was destemmed and lightly crushed into open top fermenters. After 24 hours of skin contact the must was pressed in a bladder press. Only the first 90 gallons per ton were kept, while the remaining 60 gallons per ton were sold in bulk. Settled for 24 hours and then racked into tank for inoculated fermentation. The wine was sterile filtered and bottled in late February. No malolactic fermentation.

This wine exhibits classic blue fruits and strawberries with none of the green weediness so often found in Cab Franc. Lower in acid with a slight tinge of sweet fruit (0.5% residual) this wine is a great start to the evening on the deck.