

FOUNDRY VINEYARDS

RELEASED FALL 2022

2019 Cab Franc

100% Cab Franc - 76 Cases

Red Mountain AVA



VINTAGE NOTES

2019's overall mild summer temperatures and a much earlier cool season created a smaller production year for Washington State overall, making this a sought-after vintage. An early frost at the end of September, with subsequent freezing temperatures the second week of October, forced growers to harvest the majority of their fruit beginning late September and finishing mid October. Grapes from the 2019 vintage possess high natural acidity and show freshness, structure, and vibrancy.

AT BOTTLING

14.6% Alcohol. Unfiltered. At bottling (September 2021): minimal SO₂ (<25ppm) added.

WINEMAKER'S NOTES

This was my first year working with fruit from Red Mountain, so I am particularly excited for this wine. Red Mountain's warm temperatures and continuous winds produce fruit clusters with small berries and thicker skins. Kiona Vineyards' proximity to the Yakima River results in intense temperature swings, producing grapes that are both high in sugar and acidity. This vintage is quintessential Red Mountain—full bodied, balanced acidity and ripeness, unmistakable Cab Franc flavors of roasted bell pepper, and firm tannins that provide exceptional ageability.

VINEYARD

Originally planted in 1975, the Kiona Estate Vineyard was one of the first plantings in Red Mountain and helped to establish the region as an American Viticultural Area (AVA). Red Mountain is one of Washington's warmest growing areas, and gets its name from the native cheatgrass taking on a reddish hue in springtime. Kiona's soil is fine grained and well draining, with plantings situated on a southwest-facing slope that helps the vines to soak up the summer sun, perfect for growing grapes with minimal disease and pest pressure. The nearby Yakima River moderates temperatures and provides continual airflow, which protects against frost. The diurnal shift causes nighttime temperatures to dip as much as 40 degrees—helping to preserve acid levels. The Cab Franc block was planted in 2002.

VINIFICATION

The Cab Franc was harvested and brought to the cellar on 10/18/2019. It was crushed and destemmed into a stainless steel fermenter, and received daily punch downs for 12 days for gentle tannin extraction. No yeast was added to this wine allowing for a completely native ferment. It was pressed and barrel fermented for 23 months in one year old French Oak barrels. The wine was racked once in the winter of 2021, just over a year from the time it was put into barrel. This wine saw no acid adjustments or chaptalization.

TASTING NOTES

This vintage balances vibrant fruit notes of prickly pear with the richness of winter baking spices, pine cones, and cayenne. The barrel aging adds warmth and structure, making this a perfect wine for pairing for Mediterranean flavors, roasted lamb and fennel sausage, or carne asada and chimichurri.

FOR MORE INFORMATION VISIT [FOUNDRYVINEYARDS.COM](https://foundryvineyards.com)

Foundry Vineyards award-winning wines focus on low intervention methods and small lot production

