



2015 PATTERSON CELLARS CABERNET FRANC



TECHNICAL DATA

AVA: Columbia Valley

VARIETAL COMPOSITION: 94% Cabernet Franc, 6% Cabernet Sauvignon

VINEYARD SOURCES: Alder Ridge, Chandler Reach, Stillwater Creek, Connor Lee

CELLAR TREATMENT: 100% French oak, 25% new, aged 17 months

PRODUCTION: 220 cases

ALCOHOL: 14.8% by volume

TASTING NOTES

Earthy, dark, deep, and garnet. A true Washington Cabernet Franc, wild strawberries play off black peppercorn, cinnamon stick, olives, and cherry on the nose. As the wine unfolds it opens up with lush black cherries, milk chocolate, peppers, and black raspberry on the palate, and finishes with light pepper notes and fine tannins. We cannot help but think this Cab Franc would be a perfect compliment to an unsweetened mole sauce and some mild ancho chili peppers.

PRODUCTION NOTES

After the extraordinarily hot summer in 2015, we picked our Cab Franc from Chandler on September 15, and from Alder Ridge on September 19, 2-3 weeks earlier than usual. Both lots were fermented in 1.5 ton stainless steel fermenters at between 70 and 80 degrees F to retain the fruit characteristic of this varietal. After fermentation, the lots were aged separately in French oak barrels (25% new) for 17 months before blending and bottling. Just a few percent of Cab Sauvignon from Conner Lee adds a bit of depth and structure to the blend, without overwhelming the varietal Cab Franc characteristics.



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