STAYSAIL CELLARS

2019 • CABERNET FRANC

Vintage: 2019
Varieties: Cabernet Franc
Vineyard: Bob Pedroni
AVA: Dry Creek Valley, Sonoma County
Harvest Date: 10-17-19
Brix: 25.2
Ph: 3.55
TA: 6.5 g/l
Malolactic Fermentation: Yes
Alcohol: 14.8% (by Ebulliometer)
Residual Sugar: <1.0g/l or <0.1%
Fermentation Vessel(s): One ton T-Bins
Barrel Program: 100% French 100% Neutral
Bottling Date: 2-1-21
Release Date: 12/7/21
Cases Produced: 101 Cases

Vineyard Notes:
Bob Pedroni's vineyard sits on dusty red clay soil along the boarder of the Dry Creek and Russian River Valley AVAs. The vines range between 35-40 years old and yield approximately 2 tons per acre. This ideal combination of age plus lower yields allow the vineyard to produce highly phenolic and concentrated fruits that are bursting with notes of blackberries, raspberries and the slightest hint of jalapenos.

Winemaker's Note:
I called the pick for this fruit to be the morning of October 17th, 2019. After arriving at the winery, the fruit was 100% destemmed & gently pumped into two separate 44" T-Bins without any saignée bleeding. I did a 5-day sub-50 degree cold-soak and chose to inoculate the cab franc with two different commercial yeasts: ES488 and D20 from Enartis Vinquiry to experiment with yeast variation and compare final tasting results after the completion of fermentation. After inoculation, my plan was to increase punch downs to twice a day, but the Kincade fires had different plans. Approximately 1/3 of the way through fermentation, I was forced to evacuate my winery for four days and when I returned, the wine had finished both primary and malolactic fermentations. I kept the wine on the skins for an additional eight days after returning to the winery and pressed it off the skins on 11/5/19. From there I barreled down the wine to 100% neutral barrels where it remained for 15 months.