

LEELANAU

C E L L A R S



CABERNET FRANC

WINE SPECS:

Appellation: Leelanau Peninsula
Composition: 100% Cabernet Franc
RS: 0.55%
ABV: 12.50%
TA g/L: 6.29
pH: 3.77
Bottling Date: 02.27.2018
Cases Produced: 94

TASTING NOTES:

This medium-bodied red is filled with piney flavors and boasts a peppered nose. It's soft and approachable, making it the perfect wine for someone who likes a red but doesn't want a punch in the face.

VINEYARD NOTES:

From our Omena Vineyard, the grapes for this vintage were crushed and 'cold soaked' for 3 days prior to adding our yeast. The must was completely fermented on its skins in open top style bins. Once fermented to dryness, the must was sent to the press to separate the newly formed wine from the skins. The wine was able to settle before it was racked into oak barrels where it went through a complete malolactic fermentation. This vintage was then barrel aged for over 16 months in French oak barrels; roughly 2% in new and the rest in neutral oak.

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