
PARADISE SPRINGS WINERY

CABERNET FRANC

2022



TECHNICAL DATA

pH: 3.76

Acid: 6.0 g/l

Alcohol: 13.4%

GRAPE SOURCES

100% Cabernet Franc sourced from 100% Virginia vineyards as follows: 63% Williams Gap Vineyards and 37% Brown Bear Vineyards

HARVEST DATE

October 13 and 18, 2022

APPELLATIONS

Loudoun County and Shenandoah AVA

WINEMAKING DATA

Grapes were harvested and refrigerated on site at 40 F overnight and then they were destemmed into fermentation bins. The Cabernet Franc bins cold soaked for 1 day to allow more color extraction. At the end of the cold soak, the bins were immediately heated in a hot room to allow us to inoculate the must with yeast. Fermentation lasted 14 days and we pressed it off into tank, allowing the wine to settle for two days until it was moved into barrels. The wine went through malolactic fermentation while aging for 8 months in both new and neutral barrels of French oak. The following cooperages were used: Berger & Fils, Cadus and Damy. The 2022 Cabernet Franc was bottled unfined and unfiltered on June 12, 2023.

WINEMAKER NOTES

Cabernet Franc is an important varietal wine in Virginia and its history of viticulture as the most widely planted variety in the Commonwealth. This lighter bodied wine has an immense amount of cherry and cola notes, followed by a tea leaf component. The silky texture of the tannins leads to those same notes of cherry and tea notes on the palate, which are emphasized by the subtle acidity as the wine finishes long and dry.

VINTAGE NOTES

I believe the 2022 vintage will go down as one of the better vintages of the past decade. Bud break on the vines was later than normal. This along with a spell of wet cloudy weather early on seemed to push the vines about 10 days behind where they usually are for a typical vintage. This year didn't come without its challenges which presented in the way of hurricane Ian and then a second rain event in October that delayed the arrival of some late-ripening varieties. The weather however, between these two rain events was ideal for drying out, ripening, and improving the quality of the fruit in the vineyards. The combination of cool nights and heat throughout the days that continued well into late fall really gave this vintage a good push for higher quality wines.