



# Cabernet Franc Reserve



### AREA

Barbourville,  
Virginia Appellation



### GRAPES

90% Cabernet Franc  
10% Petit Verdot



### ALCOHOL LEVEL

13% vol.



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13% vol.

### TYPE OF SOIL

From a blend of up to 6 parcels facing east to west and between 200-300 meters, the vines grow in well drained Davidson clay loam soil of variable vigor formed from weathered greenstone, the subsoil is a slightly acidic dark red permeable clay.

### TRAINING METHOD

Double Guyot (cane pruned)

### PLANT DENSITY

4.166 per hectare (1,686/acre)

### YIELD

83 quintals per hectare (3.8 tons/acre)

### VINIFICATION AND AGEING

Grapes are crushed, destemmed and cold soaked at 12 Celsius for 2 days then fermented at 27-30 Celsius for 6-8 days, followed by a post maceration for up to 7 days. Malolactic fermentation occurs in stainless steel then the wine is transferred to 15% new 85% used Allier French oak barrels for 12 months. A further 6 months in stainless steel and 6-12 months in bottle is allowed before release.