DASHE
CELLARS

2021 Cabernet Franc, Heringer Vineyard

History

We have always loved Cabernet Franc wines, especially from the Loire Valley in France. Wines from Chinon, Saumur, Touraine, and Bourgueil have always found a place at our table, and since the Loire Valley is not far from Anne Dashe's hometown in Brittany, it's been our goal to make a domestic Cabernet Franc with lovely texture, pure fruit, and spice. We found a perfect location at the Heringer Vineyard in Clarksburg, with the cold nights and warm days reminiscent of the Loire Valley climate. These vines produced a Cabernet Franc with the character and light mouthfeel we wanted, but with an added fruit component reflective of the Californian weather. Serve slightly chilled to highlight the delicate fruit.

Production

In 2021 the harvest went smoothly with warm steady weather that allowed us to harvest grapes with good acidity and lovely ripe varietal flavors.

We hand-sorted the grapes on the way to the destemmer to eliminate any imperfect fruit. The crushed grapes were then fermented using only the natural yeast population on the surface of the grapes to conduct the fermentation.

At dryness, the wine was gently pressed in a membrane press and pumped into traditional 60-gallon oak barrels. The wine was aged for 18 months in 85% neutral French oak barrels to maintain the vibrancy of the fruit.

Production Notes:

Varietals
100% Cabernet Franc

Appellation
Clarksburg

Alcohol
12.5 % by vol.

Time in oak
18 months

Oak
15% 1 yr old French oak
85% neutral French oak

Production
152cases produced

Optimum time for consumption
2022-2030

Tasting Notes:

Color: Light red

Aroma: Black cherry, pomegranate, cocoa powder, and a slight earthy note.

Taste: Bright fruit entry of pomegranate, cassis, and black cherry, followed with slightly peppery spice notes. Lighter bodied wine with firm tannins, velvety midpalate, and balanced acidity. Persistant finish of black cherry, pomegranate and spice.