

BROKEN EARTH

R E S E R V E



2 0 1 8 RESERVE CABERNET FRANC

On September 26th, 2018, 28 tons were handpicked and delivered to the winery. The fruit was crushed and inoculated the same day with BDX yeast. Pump overs were done twice a day throughout the ferment. Alcoholic fermentation finished on October 8th, 2018 and the tank was pressed off skins and then malolactic fermentation began. It was finished on November 7th, 2018. On April 2nd, 2019, the wine was transferred to new hybrid oak and new French oak barrels. The wine was left in barrel until June 12th, 2020. After filtration, the wine was bottled on June 18, 2020.

Cabernet Franc is a significant Bordeaux variety that figures prominently in the “right bank” styles of Pomerol and St Emilion although it is rarely released there on its own. Paso Robles’ climate has the ability to get it ripe on its own and we are confident, and excited, to release this 100% varietal.

This was our first crop of Cabernet Franc from our estate vineyards and a much anticipated one. It is a very robust style that retains elegance and finesse. It is quite firm on the palate but the masses of spicy fruit and balancing oak compliment the grip nicely. The color is deep and intense reflecting the wine’s brooding nature. Bright natural acidity will ensure this wine ages for many years.



CHRIS CAMERON
Winemaker



ALCOHOL
15.7%

pH 3.42 R/S 5.20 g/L TA 6.10 g/L

Harvest Date: **Sept 2018** Bottling Date: **June 2020**



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