

Tamarack Cellars 2009 Cabernet Franc

Case Production:	834 cases bottled January 2011
Blend:	100% Cabernet Franc
Vineyard Sources:	85% Weinbau Vineyard - Wahluke Slope 6% Tapteil Vineyard - Red Mountain 6% DuBrul Vineyard - Rattlesnake Hills 3% Ciel du Cheval Vineyard - Red Mountain
Analysis:	pH-3.66 Total Acidity-0.63 Alcohol-14.36
Cooperage:	40% new French oak with the remaining in older French oak. Barrels from select forests of Taransaud, Vicard, Boutes and Sylvain coopers.
Winemaking:	Crushed gently and dropped by gravity into 1.5 ton bins, cold soaked 48 to 72 hours, then inoculated with a variety of yeasts, hand punched and pressed directly to barrel where the wine finished both primary and secondary fermentations.
Vintage:	Similar to the 2 previous vintages, hot temps in late spring and early summer were offset by cooler night time temperatures all summer. Above average temperatures closer to maturity brought on harvest quickly with fruit possessing lovely natural acidity levels and balanced flavors. A major difference to the 2009 vintage was a stop ripening frost that chilled Eastern WA on 10/13/09. 90% of Tamarack's fruit was harvested prior to the freeze.
Appellation:	Wahluke Slope
Release Date:	February 2011
Retail Price:	\$28.00