

KATE ARNOLD



AVA
Columbia Valley, WA

VARIETAL CONTENT
100% Cabernet Franc

OAK REGIMEN
French oak, 9 months

ABV
14.9%

FOOD PAIRING
Penne with sausage and fennel or whole roasted chicken with vegetables.

CASES PRODUCED
138 cases

CONTACT

Jean Arnold
jean@katewines.com

TASTE PROFILE

- COLOR** / Deep ruby.
- AROMAS** / Chocolate and cherry with hints of dried herbs and white pepper.
- FLAVORS** / Blackberry and raspberry complemented by mocha and cherry flavors.
- STRUCTURE** / Medium-bodied, balanced tannins with a weighted finish

VINEYARD SOURCES

Beverly Vineyard – 100%

- SOIL** / Sand-based soil with ribbons of Basalt threading the property
- ELEVATION** / 750ft – 950ft
- PERSPECTIVE** / Gentle, southern-facing slope

The 2018 Kate Arnold Cabernet Franc hails from the Beverly Vineyard in the beautiful Columbia Valley. The vineyard is a hot site located north of the Wahluke slope. The Beverly Vineyard is in its 24th vintage of Cabernet Franc. The growing conditions for this vineyard naturally provide a reduced yield crop, on average less than 3.0 tons per acre, allowing for the fruit to fully showcase the depth of this region.

2018 VINTAGE REPORT

2018 was a warm vintage for Washington and Columbia Valley. Bud break was slightly delayed, but May proved to be one of the warmest on record which accelerated bloom. The summer brought warm temperatures leading into the fall. The Cabernet Franc was harvested on October 12th at peak maturity. The grapes were cold-soaked for two days prior to inoculation in extract color and flavor. Following an eight-day ferment, the Cabernet Franc was lightly pressed into a tank to undergo secondary fermentation. The wine was aged in French oak barrels for 9 months and is unrefined.