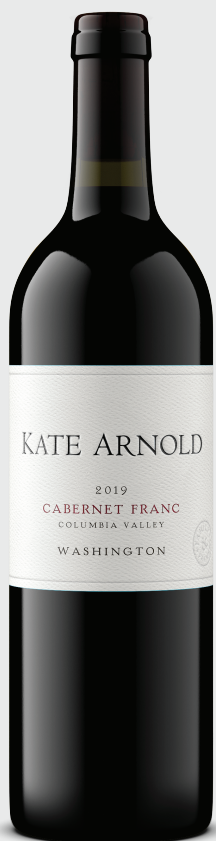


KATE ARNOLD



AVA
Columbia Valley, WA

VARIETAL CONTENT
100% Cabernet Franc

REGIMEN
14 Months, combo of French
and American oak

CASES PRODUCED
438

ABV
13.5%

SUGAR
Fermented Dry

FOOD PAIRING
Tender braised beef tenderloin
with savory-sweet soy-vinegar
sauce.

CONTACT

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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
- BLOCK** / Block 95

Beverly Vineyard is a windy and sandy site. Beverly's south facing slope has an outstanding view of Sentinel Gap. As the wind whips through Sentinel Gap, you will find Beverly Vineyard is often windy and a bit hostile for grape growing. The winds and sandy soil at Beverly grow small berries with thick skins that make very concentrated and bold wines.

2019 VINTAGE REPORT

Winter began unseasonably warm this year until huge snowfalls and freezing temperatures arrived later, slowing down the onset of spring. Bud break was delayed, but warmer weather during spring helped the vines catch up quickly. Summer was pleasantly warm with temperatures remaining below 100 degrees – a rarity for eastern Washington but beneficial for the wines.

By early September, the accumulated average temperatures were remarkably similar to 2012 and 2018, but the temperatures in mid-September drastically lowered, slowing down grape maturity. The first frost event occurred on October 2nd with a second following a week behind. These two events ended the 2019 vintage.

The Cabernet Franc grapes reached a leaner maturity but still maintain a purity of fruit and the essence of Beverly Vineyard. The Cabernet Franc wine was treated more gently to prevent prickly tannins from immature phenolics.