



leaning post

2020 Cuvée Winona

Blend: 61% Merlot, 39% Cabernet Franc
Average Brix at Harvest: 23.1
Alcohol: 14.0%
Acidity: 6.1 g/L
pH: 3.63

Winemaking Notes

The grapes were handpicked on October 14th (Merlot) and 31st (Cabernet Franc from two vineyards). Each portion of the wine was vinified and aged separately. They were hand sorted, destemmed and placed into stainless steel open top tank (Merlot) and into a concrete tank (Cabernet Franc together) for fermentation. After a 5-day cold soak the grapes began fermentation and underwent pump-overs twice a day for 4 weeks. After 5 weeks total on skins, each wine was gently pressed and racked into oak barrels (15% new) for aging where it remained for 12 months. It was blended when racked out of barrel, allowed to settle and bottle unfinned and unfiltered at the end of May, 2022.

Tasting Notes

This blended wine always over-delivers massively for the price. Blackberry, cassis, raspberry and mulberry instantly appear on the nose, with lilac, cracked white pepper, licorice and pancetta following closely behind. On the palate, the warmth and weight of the 2020 vintage is immediately evident, with a very broad and weighty mid-palate featuring plum, wild-blueberry, and strawberry layered over dark-chocolate and graphite with wisps of herbs-de-provence and black olive fading in and out. The powerful but soft tannins make it satisfying to drink now with a good decant, but it will certainly age well over the next 5-8 years. Great with burgers, cured meat, and hard cheese.

Total Production:

620 cases