



CABERNET FRANC

Winemaking Notes

The 2017 vintage started out with a cool, wet winter, with significantly above average snowfall in eastern Washington. As a result, bud break in 2017 was behind historical averages and significantly behind the most recent warm vintages of 2013-2015. The early part of summer saw average temperatures in the Columbia Valley followed by above average temperatures in July and August. As a result, heat accumulation was a bit above average for the season, despite the cool start. In the second half of September, temperatures cooled considerably, which delayed ripening. This allowed for luxurious amounts of hang time without the threat of increased sugar accumulation, stretching harvest into the first week of November. As a result, winemakers report that sugars were slightly down in 2017 whereas acid levels were up.

Tasting Notes

The 2017 Cabernet Franc has aromas and essence of boysenberry, cranberry and leather; with clove and plenty of dark chocolate on the palate.

Red Mountain 2017

BLEND

100% Cabernet Franc

BARREL

100% French Oak, 75% New

PRODUCTION

100 Cases

FERMENTATION: Temperature controlled, <68 degrees, 12-14 days

HARVEST, BOTTLING, RELEASE

Harvest 10/19/2017

Bottled 06/21/2019

Release 02/01/2020

CHEMISTRY

Alc. 14.2%, ±pH 4.01, ±TA .41 g/100ml

APPELLATION

Red Mountain

VINEYARDS

E & E Shaw Vineyards

CABERNET FRANC AWARDS

2016 SavorNW Gold Winner

2015 SavorNW Gold Winner

2012 SavorNW Double Gold, Best in Class

Founded in 2010 by Mike and Ryan Seal, Sigillo Cellars is a small boutique winery specializing in small lots of handcrafted wines made from fruit sourced from some of the premier vineyards in the best grape growing areas in Washington State.