

Carménère - Cabernet Franc | 2017

TASTING NOTES

Alluring aromas of red plums, crushed raspberries, vanilla bean, baking chocolate, ground coffee, dried herbs and roasted poblano pepper. The medium to full-bodied palate is dominated by macerated red fruits and white peppercorn while an iron component leads to light grip on the finish.

THE SPECS

AVA: Red Mountain

VINEYARD: Red Heaven and Scooteney Flats

VARIETIES: 80% Carménère and 20% Cabernet Franc

HARVEST DATE: 10/27/2017

WINEMAKING: Cold soak, NT112 yeast, extended

maceration, natural malolactic fermentation

OAK: 21 months in 20% new French oak (Boutes

Tradition Med+) and 80% neutral French oak

BOTTLING: Unfined and unfiltered

ALCOHOL: 15.0%

CASES PRODUCED: 117



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