

Adam McTaggart –EWE E05 Seminar Summary – Optimizing Varietal Fruit Character in Cabernet Franc

Vineyard Management:

- ENTAV Clones 214, 327, 623
- Riparia Gloire, 101-14, 3309 rootstocks
- Cane pruned vines, vertical shoot positioning
- Most canopy management practices done by hand, hedging and weed control done by machine
- Emphasis on east side leaf removal in fruit zone, opening of the canopy by lateral removal and cluster removal to obtain 2.5 – 2.5 tons per acre or well exposed clusters. ‘Dewinging’ of clusters also practiced extensively to promote optimal berry exposure.

Pre-Fermentation:

- Picking decisions based purely on phenolic ripeness
- Hand harvest into small lugs, overnight refrigeration after picking
- Vineyard sorting during harvest, double sorting on the processing line
- Destemming only, we don’t even own a crusher, whole berry strategy
- Short cold soak (18-36 hours)

Fermentation:

- Small batch fermentations are preferred, 2 1hL and 27hL tanks used, 1:1 height to width ratio for the tanks
- Generally Laffort products are used, F33 and F15 yeasts are a favorite, enzymes never used
- Commercial yeasts used, fermentation induced between 15C and 18C, maximal fermentation temperatures shouldn’t exceed 32C
- Punchdown method used as an extraction strategy

Post-Fermentation:

- Post-Fermentation maceration occurs to achieve 21-28 total vatting time (vintage specific)
- Generally reductive elevage, but free run in held in a transfer tank and not bled directly to barrel, therefore a small amount of aeration is inevitable

- Jupilles oak, Tronçais oak and Center of France Blended oak barrels used, all tight grain and medium toast
- Ana Selection, Cavin, Taransaud and Ermitage barrels used
- 1/3 new oak, 1/3 second vintage oak, 1/3 third vintage oak, barrels only used three times
- MLF in barrel
- Settling occurs in barrel and first racking occurs in February
- 12-18 month barrel ageing, each fermentation lot is barreled in an independent lot until the first racking, at which time like varieties are blended.
- Final blends made after the wines are removed from barrel