

DILLON



2022 Cabernet Franc

Single Vineyard. Single Varietal. Native Fermentation.

VINEYARD		Dineen Vineyard
APPELLATION		Rattlesnake Hills Yakima
BOTTLING DATE		November 2024
COMPOSITION		100% Cabernet Franc
RELEASE DATE		Spring 2026



VINTAGE SUMMARY

The 2022 vintage in Walla Walla swung between three extremes: a cold spring, a brief midsummer heat spike, and a record-warm October that carried fruit to ideal ripeness. The long finish delivered full phenolic maturity and fresh acidity. The result? Wines of vivid fruit, moderate alcohol, and elegant structure.

VINEYARD and WINEMAKING NOTES

Dineen Vineyard sits on a south-facing slope above Zillah in the Rattlesnake Hills—arid, stony silt loam over caliche, roughly 1,050–1,140 feet in elevation. Low vigor ground that naturally gives Cabernet Franc line, lift, and a composed finish. This bottling comes from an older planting (about 20-year-old vines) and an established clone that reads classic, old-world Cabernet Franc.

Harvested Oct 10, then destemmed and sorted. A three-day cold soak with foot-crushing until the fruit began to break down on its own and the aromatics lifted. Native fermentation took about six days to kick off. Kept simple: two punchdowns per day through pressing. Four weeks on skins, then pressed to 100% neutral French oak.

Full native malolactic followed. Aged 24 months in barrel on gross lees, then rested 15 months in bottle before release. No racking until bottling. Bottled unfiltered and unfiltered.

TASTING NOTES

This Cabernet Franc has the thing the classics have: bright, linear fruit—red currant and black cherry—woven with a subtle ribbon of crushed dried herbs. There's a pencil-shaving note (some of you know about my love of pencils) that keeps the whole wine feeling precise. Fine, tidy tannins; lifted acidity; a savory undertone that keeps it grounded. Honest, not rustic. Polished, but not glossy.

If you love Cab Franc for its clean red fruit and savory herbal edge, you'll recognize the soul here. The difference is the clarity of site, varietal, and vintage—more lift, more detail, more length. The kind of bottle that quietly disappears with food. Drink now–2036+.