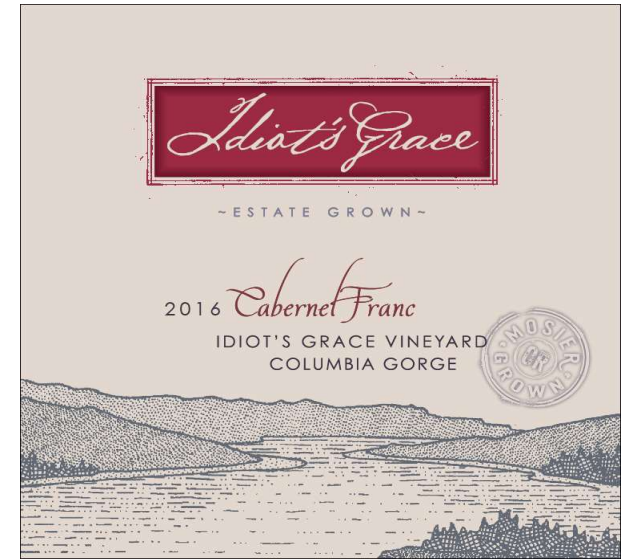


## Wine Composition

- Variety:** Cabernet franc (100%)
- Origin:** Idiot's Grace Vineyard (Mosier, OR, USA)
- Grower:** Brian McCormick
- The Site:** Farmed organically on a windswept, agate-strewn bench overlooking the Columbia River. Fine-sandy loam over cemented flood gravels and then fractured basalt.
- The Vintage:** 2016 brought a nicely wet winter and then an early, warm spring. The season progressed through an unusually fitful weather pattern, before easing into a long, calm, and relatively cool harvest period.
- Harvest:** September 24, 30, and October 1, beginning at 22.9° Brix
- Numbers:** 14.9% ABV, pH 3.82
- A Few Words:** A clean and habitually well-behaved block. We picked according to cropload, going early after lighter-set areas on stonier ground, looking to keep the sugars down.



## Idiot's Grace Cabernet Franc 2016

Idiot's Grace Vineyard  
Columbia Gorge AVA

## Fermentation, Upbringing and Bottling

Picked and mostly destemmed, then allowed to ferment with no added yeast or bacteria. Pressed after 12 days to older barrels and, for a portion, to stainless steel. Minimum effective SO<sub>2</sub> added, only just prior to bottling. 280 cases, bottled November 2018

*Idiot's Grace*

## A Few More Words

Freshness, deftness, & perfume are our quarries as we work with deference to what this site and each season allow. Matters of yield and harvest date interact in complex fashion with the ongoing struggle to raise vines that can subsist without added water through our warm, dry summers. The result in '16 is dense, ruggedly handsome, and iconoclastic.