

Memaloose

Idiot's Grace Cabernet franc 2007

Vineyards: Idiot's Grace Vineyard in Mosier, OR; and Mistral Ranch (Parker's Vineyard) in Lyle, WA. Organically grown.

Harvest: By hand, October 6 and 8, 2007

Blend: 89% Cabernet franc, 7% Sangiovese, and 4% Cabernet Sauvignon

Cooperage: Aged 16 months in 2-5 year old French barrels

Bottled: March 14, 2009

Alcohol: 13.0%

Production: 165 Cases

Tasting Notes:

“One of those wines that can make you hungry...”

The creative process at this stage demands, first, that we usher to bottle a wine that is **lively** on the tongue. Like a trout on the line (but not a sturgeon.) Playful almost. If we can preserve this quality with a member of the Cabernet family, our work is more than half done.

What remains is the detection and assessment of aromas. Is this wine true? Have we grown fruit of character, of virtue? This part of the work is a bit like bird watching, but also a lot like livestock judging. Can we observe aspects both classic and unique? In fact, the real creative act here is the farming, which is surprisingly like parenting: all we seek (!) is that under our care the fruit is allowed, *encouraged* to make the most of its genetics.

Anyway, this is not your usual Washington fare. Not really Continental either. (We're getting used to this). The drink is fragrant, “redder” in its scents than certain role model bottlings – a fact I attribute partly to the Sangiovese in the blend. I am distracted by a beckoning wisp of anise, and I follow....”

Brian McCormick, Winemaker (7/09)

Food accompaniment: “Hearty Fare”, beef, beef stew, stuffed cabbage, game, ham, lamb, rabbit, tripe, many cheeses

Serving Suggestion: Chill slightly before serving

When drinkable: thru 2014