

WANDERING STAR 2018

Winery: Stormy Weather Wine
Winemaker: Cameron Woodbridge
Contact: cameron@stormyweatherwine.com

GROWING SEASON

2018 growing season was relatively cool compared with other years and late September ripeness was a concern. Thankfully the beautiful warm fall sunshine continued into November allowing for an extended ripening season and an exceptional vintage.

VINIFICATION

Fermented in small format stainless steel tanks. Cold soaked 5 days prior to fermentation. Temperature maintained below 80 degrees with a post ferment extended maceration of an additional 5 days. Malolactic fermentation occurred in barrel with aging on lees for at least 1 year.

Cooperage: 80% New French Oak, 20% Neutral French Oak

Barrel Aging: 29 months

Bottle Aging: ongoing

Production: 95 cases

TASTING NOTES

Winemakers notes:

Deep ruby in color with a heady nose of black raspberry, chocolate ganache and currants. A plush mid-palate explodes with boysenberry, mint, thyme, tobacco and lush, velvety tannins.

Jeb Dunnock:

Also impressive, the 2018 Cabernet Franc Wandering Star comes from the Mill Race Vineyard in Yountville and was brought up in 80% new French oak. Exotic spices, leather, green herbs, and sappy flower notes all define the bouquet, and it's medium to full-bodied, ripe, and textured, with ripe tannins. It shows some greener, more herbal aromatics but does the style well.— 92pts

Lisa Perrotti-Brown (Wine Independent):

The 2018 Cabernet Franc Wandering Star is deep garnet-purple in color. Fragrant notions of redcurrant jelly, Morello cherries, and stewed plums jump from the glass, with hints of dusty soil and dried roses. The full-bodied palate is plush and lively, with bags of red and black berry layers and a long, savory finish. — 95pts



APPELLATION: Yountville, Napa Valley
VARIETAL: 100% Cabernet Franc
HARVESTED: October 23, 2018
ALCOHOL: 15.1%