

Cabernet Franc

- 10/16-10/19 2006
- 20 Brix, pH 3.1
- BM45/ Alpha

- Final Wines pH 3.68-3.70, TA 6.4-6.6

Cabernet Franc

- 1-Control
- 2-Cold Soak (7C) 4 Days
- 3-Late Heat Spike (40-45C) 48Hours
- 4-Extended Maceration 17 days after Alc.

Lemberger

- 1- Control
- 2-4 Days Cold Soak (7C)
- 3-8 Days Cold Soak

Lemberger

- Harvest Oct. 5, 2006
- 18.9 Brix, pH 3.26
- GRE/ Alpha

- Final Wines pH 3.30-3.33, TA 6.5-6.6