

Leah Jorgensen Cabernet Franc Southern Oregon 2022

Selected by: MTW Tasting Panel



Final Deductions

VINTAGE 2022

GRAPE Cabernet Franc/Blend

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION Oregon

SMALLER REGION Southern Oregon

Rationale

One of the oldest grapes and most famously known as the third red grape of Bordeaux (accompanied by Cabernet Sauvignon and Merlot), Cabernet Franc can be found in many of the world's top Bordeaux Blend wines. While many are not aware of its prominent team-role, if you love wines from Saint Emilion, you love Cabernet Franc.

While it is often made into a delightful single-grape wine (and made famous as such in spots like the Loire Valley's Chinon and Bourgueil), it is commonly found in blended red wines, where it adds accents of tobacco and dark spice. Pure varietal wines can further show green/leafy/vegetal nuances, including aromas and flavors of green bell pepper, black tea, swiss chard, and bay leaf. In many a tasting, this can lead many wine drinkers to incorrectly identify Cabernet Franc as unripe Cabernet Sauvignon. Strikingly, it performs well globally and is the lone red grape that makes super examples across South America's 'Big Four' – Argentina, Chile, Brazil, and Uruguay.

The Southern Oregon AVA is (not surprisingly) located in the southernmost part of Oregon– beginning near Eugene and extending 125 miles south to the California state border. Southern Oregon incorporates five smaller AVAs including Rogue Valley, Applegate Valley, and Umpqua Valley. Generally, the AVA is both warmer and drier than the Willamette Valley to its north as the tall Southern Oregon Coast Range blocks out much of the Pacific Ocean's coastal influence. Many different grape varieties are grown throughout the AVA, including Oregon's most celebrated Pinot Noir. Warm-climate varieties of Syrah, Cabernet Sauvignon, and Tempranillo are also found prolifically.

Leah Jørgensen didn't always know she'd become a winemaker. In college, she majored in English literature and creative writing, with minors in chemistry and anthropology. After college, she relocated to the East Coast, where she worked a variety of jobs before working at a wine shop in Washington, D.C. It was this position that would spark a passion and set the course for her future. At her namesake winery, she champions Cabernet Franc as her signature grape and her personal interpretations– Oregon's finest in the view of many– habitually show rich dark and red fruit lead way to a delicious mix of coffee, pepper, tobacco, farked with almost dusty, powdery tannins.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: Low

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

TANNIN Med+

TEXTURE Lean / Tart

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

RED FRUIT Red Raspberry • Red Currant • Cherry / Red Tomato • Red / Sour Cherry *Condition: Ripe, Fresh*

BLACK FRUIT Black Cherry • Mulberry • Black Currant / Cassis • Black Raspberry *Condition: Ripe, Fresh*

FLORAL Violet • Hibiscus *Condition: Fresh*

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Olive (Black) • Rhubarb • Beet / Beet Root

HERBAL Tobacco Leaf • Tea Leaf / Bergamot • Sage • Chicory

OTHER SPICES Licorice (Red) • Star Anise • Licorice (Black)

ORGANIC EARTH Turned Dirt / Potting Soil • Forest Floor

INORGANIC EARTH Mineral / Rock

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Used Barrique

OXIDATION/NUTTINESS Almond / Marzipan • Pistachio