

# YOSEMITE CELLARS

## 2023 YOSEMITE FIREFALL RED

### TASTING NOTES

Ripe Plum, Leather, Violet

### VARIETIES

78% Tannat, 20% Cabernet Franc, 2% Syrah

### VINEYARD SOURCES

100% Sierra Foothills

### CELLAR TREATMENT

100% French Oak  
for 18 months

### ALCOHOL CONTENT

12.6% by Volume

### RESIDUAL SUGAR

Dry

### BOTTLE SIZE

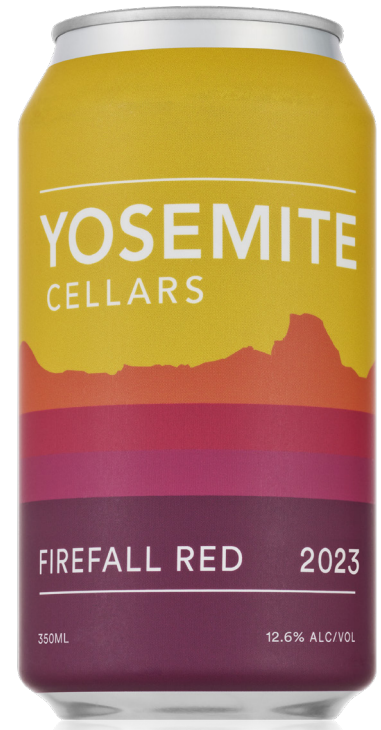
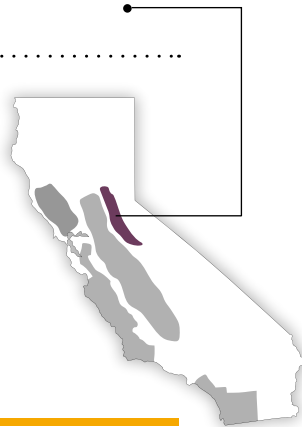
350mL

### PH

3.86

### TA

6.2 g/L



“The Yosemite Cellars wines are a reflection of the stunning and unique landscape for which they are named.

### Meredith McGough

Winemaker



## CALIFORNIA DREAM WINE.

There is no other place on earth that you'll find the dizzying landscape of Yosemite National Park. Trust us, we've looked. We love this land in all its glory, from the towering granite monoliths and rugged skyline to the ancient sequoias and winding waterways. It's why we chose this land for our vineyard - located 3,000 feet above sea level at the base of the park in the Sierra foothills in the town of Groveland, CA.

The 2023 growing season began cold leading to a bud break that was 3-4 weeks later than average. But a very wet early spring followed by a May that felt more like summer sent the vines off on a running start, and by the time they were in bloom, the phenology had caught up to the five-year average. Some rain and hail in the third week of June rinsed off the canopy, but with most vineyards through bloom, little damage was sustained. After that, the summer was warm and dry, leading to a surprise early and compressed harvest, beginning in late August and all fruit in the door by mid-October.

The 2023 Firefall Red is roughly 75% tannat and 25% cabernet franc from the roughly 3.5-acre Yosemite Cellars Vineyard just outside the town of Groveland, California. The vineyard sits at around 3000 feet of elevation on a south-southwest facing slope just outside Yosemite National Park. In 2023, both the tannat and cabernet franc were harvested on September 19th, chilled overnight, and destemmed to a 4-ton and a 2-ton fermenter, respectively. Both ferments were pressed off skins on October 12 and began malolactic fermentation by the end of October in stainless steel tank before being transferred to neutral oak barrels to complete malolactic fermentation and then age for 16 months before being racked out of barrel and blended. The blend was allowed to spend a month in tank to integrate before packaging.

