



BLACK ANKLE

vineyards

2023 CRUMBLING ROCK

WINE PROFILE:

Surely one of the finest Crumbling Rocks Black Ankle has made to date, this has ample structure in its youth, but still a large swath of delineated flavors - red currants, cedar, Morello cherry, mocha, truffle, graphite, and a distinct mineral note on the finish. Very long, vivid and complete now, yet there is a bright future ahead for this wine.

ABOUT THE VINTAGE/GROWING SEASON:

2023 was a really great growing season, in fact we almost got too much of a good thing. We had a little bit of rain here and there in the early summer followed by a long, hot dry spell during the middle of the season. The lack of rain meant smaller grapes, and in turn a much higher skin to juice ratio. The wine that we've tasted out of the 2023 vintage has been fantastic. The dry weather, though, did push our soil's lack of water holding capacity to its limits. Some of our vines did begin showing small signs of drought stress. To combat this in the future, we've started adding compost next to our vines to increase the water holding capacity just enough to keep our vines healthy, but still working hard.

WINEMAKING NOTES:

Estate-grown and sustainably grown on our 146 acre farm, our grapes are tended by hand throughout the growing season and are harvested by hand in the fall. Crumbling Rock is one of our preeminent reds, one of several Bordeaux-Style reds. We will use varying portions of our Bordeaux grape varieties (Cabernet Franc, Cabernet Sauvignon, Malbec, Merlot, and Petit Verdot) in making our Crumbling Rock. While the blending varies vintage to vintage, we always strive to make Crumbling Rock "feel" the same way: rich, elegant, smooth – a full mouthfeel.

VARIETAL:

45% Cabernet Franc, 38% Cabernet Sauvignon, 12% Merlot, 5% Petit Verdot

ABV: 13.6%

HARVESTED:

September 14 - October 9

BOTTLED: Spring 2024

ÉLEVAGE:

18 months in oak barrels, 60% new, 40% used

CASES: 1025

VINES PER ACRE: 1890

GEOLOGY:

Decomposing Slate laced with veins of quartz

WINEMAKERS:

Ed Boyce & Sarah O'Herron



14463 Black Ankle Rd, Mt Airy, MD 21771 | blackankle.com | info@blackankle.com | (301) 829-3338 | [@blackanklevineyards](https://www.instagram.com/blackanklevineyards)