
2012 Cabernet Franc

Winemaker Notes

SHENANDOAH VINEYARDS
2012 AMADOR COUNTY
CABERNET FRANC

Normally blended, this vintage is one of those outstanding years when this grape can stand alone. Lush and velvety, slightly herbal, with a black raspberry fruitiness. Pair it with grilled poultry and/or vegetarian porcini risotto.

GROWN, PRODUCED & BOTTLED BY
SHENANDOAH VINEYARDS, PLYMOUTH, CA

ALCOHOL 13.8% BY VOLUME
www.sobonwine.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES 0



DESCRIPTION In the beginning there was Cabernet Franc ... then a genetic blip naturally occurred in the Vineyards of Bordeaux, and Cab Franc's more famous relative showed up to grab the spotlight and glory. Well, the Sobon family is here to rectify this injustice with our Estate Cabernet Franc. With vines planted in the late 70s on a steep well drained East facing hillside (our coolest micro climate), this 2½ acre block yields a very small crop resulting in one of our most limited releases. Inviting aromas hinting of cherry blossoms, wild blueberries, cedar and sandalwood give way to luscious notes of ripe summer cherries, cassis and allspice. Medium bodied, smooth and velvety with a warm lingering finish, this wine is best paired with Lamb Chops, Prime Rib and soft ripe cheeses and will age well for 3-9 years.

FOOD PAIRING Goes well with grilled meats — Try it with grilled poultry or salmon, and/or a vegetarian porcini risotto.

SPECIFICATIONS 100% Cabernet Franc - Sustainably grown and aged 18 months in new and used French and American barrels.

Total Acid:	8.0 gm/l
pH:	3.6
Alcohol:	13.4

BOTTLED DATE April 1, 2014 — 104 cases, 750 ml

RELEASE DATE June 1, 2014