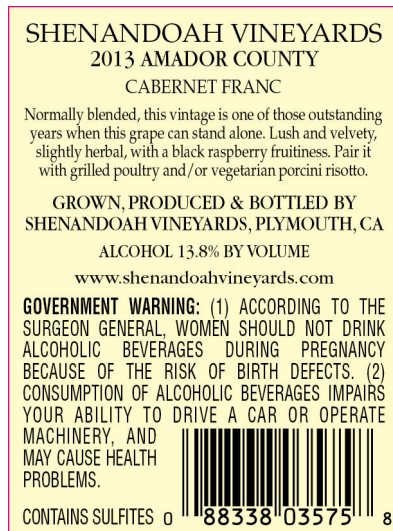

2013 Cabernet Franc

Winemaker Notes



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: 7.1 gm/l
pH: 3.7
Alcohol: 14.1

BOTTLED DATE February 18, 2016 — 147 cases, 750 ml

RELEASE DATE April 1, 2016