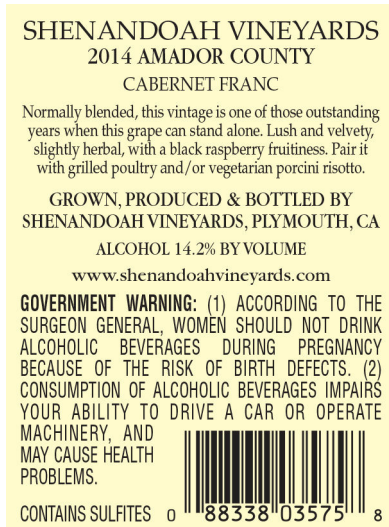

2014 Cabernet Franc

Winemaker Notes



DESCRIPTION

Normally blended into other wines, this vintage of Cabernet Franc is one of those outstanding years when this grape can stand alone. Our vines were 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

Sustainably grown and aged 18 months in new and used French and American barrels.

Total Acid:	6.3 gm/l
pH:	3.79
Alcohol:	14.2

BOTTLED DATE May 3, 2017 — 100 cases, 750 ml

RELEASE DATE June 16, 2017