



2017 Cabernet Franc

Alcohol label %: 13.7 | **pH:** 3.36 | **Acidity (TA):** 7.5 | **Residual Sugar (g/L):** 0.0 |
Serving Temperature (°C): 60.0 | **Drink starting in:** 2019 | **ending in:** 2025

Growing Conditions

Winter in 2017 was again unexpectedly, and a little nerve-wrackingly, mild (we kept waiting for the other shoe to drop). After the drought of 2016 I think we all welcomed the rains of early spring 2017 but when the wet continued into late spring... then early summer... then mid-summer... enough was enough. Just when everyone felt that all was lost mid-July dried right up, temperatures soared, and we were finally blessed with Summer with a capital "S". The vines went wild! In October -mid-harvest- it still felt like high summer. Harvest just kept going and going with everyone reporting larger than normal yields and I think we were all a little more than pleasantly surprised by the truly astonishing qualities we were finding. Look to whites from 2017 to be vibrantly expressive and reds to be stately and sophisticated.

Aging

Aged for 9 months in a combination of 31% 1 year old French & neutral oak barrels.

Bottling

Bottling Date: 8/21/18

Palate

Slightly perfumed on the nose, the 2017 Cabernet Franc while still in its infancy delivers quite the satisfying punch. With notes of elderberries and plums on the palate this is far from a one dimensional wine. It finishes with multiple layers of succulent dark fruits that transition to earthy bramble, then chocolate, and finally subtle hints of oak. Pair this wine with roasted fowl with fruit sauces, grilled chicken salad with dark cherries and goat cheese, or grilled Camembert cheese with sautéed plums and fresh rosemary sprigs.

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