



# 2013 Cabernet Franc

**Alcohol label %: 13.5 | pH: 3.74 | Acidity (TA): 6.0 | Residual Sugar (g/L): 0.0 |  
Serving Temperature (°C): 60.0 | Drink starting in: 2015 | ending in: 2020**

## Growing Conditions

Warm weather enthusiastically welcomed the spring of 2013 and brought bud-break slightly ahead of schedule. Warmer than average temperatures throughout the early and middle parts of the growing season showed promise of a great vintage. As the season progressed, the summer brought moderate rainfall, which when coupled with the high temperatures created high disease pressure within our vineyards. Diligent leaf-pulling and fruit-thinning relieved an abundance of stress from our grapes and resulted in beautiful fruit, fully-ripened and without disease. The wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

## Aging

Aged for 10 months in neutral oak barrels.

## Bottling

Bottling Date: 8/28/14

## Palate

Beautifully rustic aromatics with concentrated notes of stewed berries and wood spice. Cocoa and cigarbox notes bring forth a dark richness on the nose that nicely complements notes of dark fruit. The palate is savory and meaty with layers of bramble, sweet spice, and clove. This medium-bodied Cabernet Franc has bright acidity and generous tannins. Pair with saddle of rabbit, wild game or roast chicken with chantrelle mushrooms & sweet peas.

