



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.

