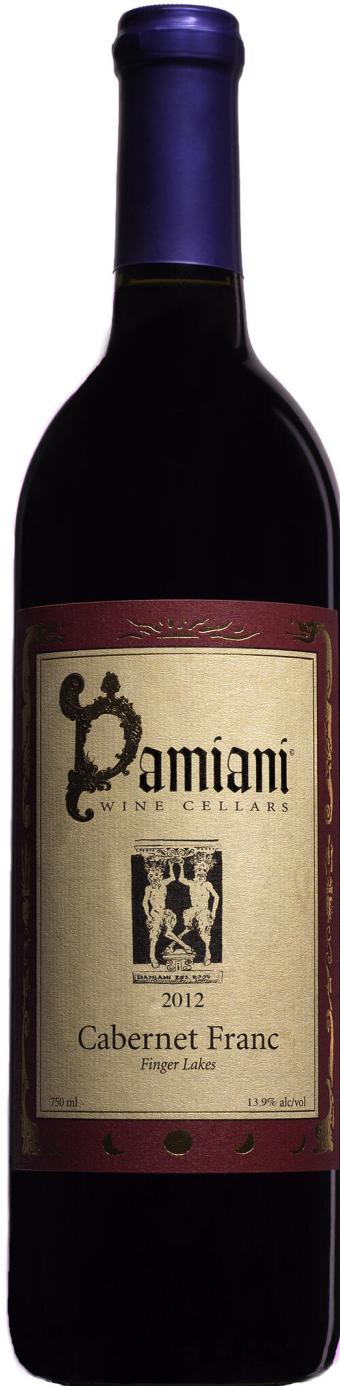




2012 Cabernet Franc

**Alcohol label %: 13.9 | pH: 3.74 | Acidity (TA): 6.0 | Residual Sugar (g/L): 0.0 |
Serving Temperature (°C): 60.0 | Drink starting in: 2014 | ending in: 2019**



Growing Conditions

With the perfect balance of warm temperatures and occasional rainfall, the 2012 season turned into an exceptional vintage. Bud break occurred during mid-March, about five weeks earlier than usual, and set the tone for the rest of the season. Rivaling the impeccable 2010 vintage, 2012 also saw a large number of growing degree days, ideal for fully-ripened grapes and bold wines. Due to the below average rainfall throughout the summer months, disease pressure remained low, allowing fruit to thrive with little intervention.

Aging

Aged for 8 months in French & American oak barrels.
16% new American oak

Bottling

Bottling Date: 9/13/13

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 grilled lamb or with mussels cooked in a tomato broth accompanied by olives and potatoes.