



## 2012 Cabernet Franc

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**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

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### 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.

