



2016 CABERNET FRANC

Black cherry, black currant, coffee, chocolate with hits of tomato leaf and Italian herbs and a smoky character. Robust and bright on the palate with firm tannins and further expression of the cherry, and chocolate notes.

VINTAGE

The 2016 growing season started out early and similar to 2015 -hot hot hot. Both bud break and flowering were ahead of schedule in the spring with little rainfall, lots of sun and warm temperatures in both April and May. In June things became less consistent with more rain and lower temperatures. This weather continued through July with temperatures continuing to sit below the average for the first half of the month. It was mid-July before 'summer' seemed to kick back in with temperatures sitting around average for the rest of July, August and September.

WINEMAKING

Fruit was hand picked from our single 3.01 acre vineyard block on Oct. 22nd, 2015 and berry sorted. Fruit was broken into small batches, cold soaked on the skins for four days and fermented for an additional 21 days on the skins in tank with twice daily pump overs. The batches were then barrel aged for 18 months in 30% new French oak and blended prior to bottling. Unfiltered.

BLEND 100% CABERNET FRANC

CLONES 214 & 327

ROOT STOCK RIPARIA & 3309

ALC % VOLUME 14.9%

PH 3.86 **TA G/L** 6.3 **RS G/L** 2.7

CSPC + 890327