

# *Cabernet Franc*

2016

Vintage:	Seventh
Composition:	88% Cabernet Franc, 7% Cabernet Sauvignon, 5% Merlot
Clones:	Cabernet Franc-214, 312, 332; Cabernet Sauvignon-191; Merlot-181
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, Established 1981
Block:	10, 15, 17
Yield:	2.5 Tons per Acre
Grape Varieties:	Cabernet Franc, Cabernet Sauvignon, Merlot
Rootstock:	3309, 5C, 5BB
Average Vine Age:	23 Years
Harvest Date:	October 06, 12, 19, 2016

**Vintage Summary:** The 2016 growing season started with a normal winter, and normal bud break in March. Subsequent warm but unsettled weather brought good uniformity and set. Hot spikes in July prompted a speedy but even veraison in reds, and early sugar accumulation in whites. Cool, ideal ripening weather prevailed from August through the start of September. A heat wave at the end of September and three rain storms in the early part of October made for disparate ripening circumstances, resulting in diverse choices on pick timing. Ultimately, 2016 will be characterized as a high-sugar, high-tannin year. Brix was high relative to physiological maturity in both red and white varieties. Additionally, red grape skin tannins were firmer, and the resulting juice yielded more structural tannins than usual. Normal berry sizes and larger-than-normal clusters resulted in normal-to-above-normal vineyard yields.

Fermentation:	Stainless and French Oak Barrels
Yeast:	Natural
ML:	Natural
Wood Origin:	French Oak (Allier, Tronçais, Vosges)
Aging:	18 Months
New Oak Barrels:	100%
Fining:	None
Filtering:	Filtered
Alcohol:	15.3%
Bottling Date:	June 27, 2018

**Winemaker's Tasting Notes:** A perfumed nose of black cherry, plum, black licorice, tobacco, white pepper, dark chocolate and hints of sage. A cherry attack leads to a full mouth of red currant, raspberry, pomegranate, black tea, and parsley. Dusty chocolate tannins melt into a long finish of raspberry mocha.

Cellaring:	2–8 Years
Production:	65 Cases
Price:	\$125 / 750ml

