

# *Cabernet Franc*

2019

Vintage:	Tenth
Composition:	98% Cabernet Franc 2% Cabernet Sauvignon
Clones:	Cabernet Franc 312, 332; Cabernet Sauvignon 412
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, Established 1981
Vineyard Blocks:	Caldwell Blocks 17, 10, 15
Yield:	3.0 Tons per Acre on Average
Grape Varieties:	See Composition Section
Rootstock:	3309 and 5C
Average Vine Age:	34 Years
Harvest Date:	Multiple

**Vintage Summary:** The 2019 growing season, much like 2018, was ideal for almost every varietal, clone, rootstock, and age group of vine. It started very, very late, which risked running out of time to ripen the fruit, but the season turned out magically long, temperate, and devoid of rain and heat spikes during critical phenological ripening steps. Mother Nature provided winemakers and vineyard managers very little stress, while perfectly stressing the fruit. 2019 will go down in history as one of the highest quality vintages of all time. Every wine in our lineup has a backbone of structure, power, and verve yet is also strongly defined by varietal purity and elegance.

Fermentation:	Stainless
Yeast:	Multiple
ML Bacteria:	Multiple
Wood Origin:	French Oak (Jupilles, Bercé)
Aging:	100% French Oak, 75% New, for 20 Months
Fining:	None
Filtering:	Unfiltered
Alcohol:	15.1%
Bottling Date:	June 1, 2020

**Winemaker's Tasting Notes:** Our Cabernet Franc here at Caldwell is something special that surprises me almost every year. Being where we are in Coombsville, the year-to-year variability can be quite large, and Cabernet Franc might come in as low as 23 Brix or as high as 28 Brix. But each year, and each respective style, the wines turn out wonderful. The 2019 CF is definitely on the more hedonistic side of the spectrum, both aromatically as well as on the palate, with wild blackberry and a hint of mint. The oak to fruit integration is some of the best we've ever had the pleasure of making. Perfectly integrated fruits and baking spices make the palate almost reminiscent of Christmas blueberry pie, or a sauce to be served alongside dark fowl like goose. In short: this vintage is very decadent, but not over the top.

Optimal Drinking Period:	Now –20 Years
Production:	147 Cases
Price:	\$150 / 750ml

