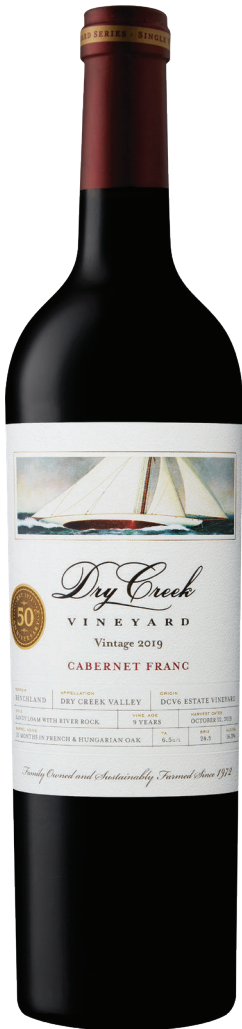




2019 CABERNET FRANC

Dry Creek Valley



BLEND

90% CABERNET FRANC, 5% MALBEC,
4% CABERNET SAUVIGNON, 1% MERLOT

HARVEST DATES

OCTOBER 12, 2019

BARREL AGING

20 MONTHS IN FRENCH AND HUNGARIAN OAK;
32% NEW OAK

ALCOHOL

14.3%

PH

3.78

TA

6.5 G/L

SOILS

SANDY LOAM WITH RIVER ROCK

VINE AGE

9 YEARS

YIELDS

3-4 TONS PER ACRE

FLAVOR PROFILE



PLUM



BLACK CHERRY



FINE LEATHER



BLACK CURRANT



WHITE PEPPER

STYLE

- Aromatic
- Voluptuous
- Savory
- Fine Tannins

FOOD PAIRING

- Camembert
- Roasted Chicken
- Tomato-Based Sauces
- Indian-Spiced Lentils

HISTORY

Cabernet Franc may have origins entrenched in Bordeaux, but it has a home here in California's Dry Creek Valley as well. We find that this delicious varietal adds a layer of finesse and a peppery perfume as a blending component for our Bordeaux-inspired red wines, but is also outstanding all on its own. The Cabernet Franc we grow on our estate Bullock House vineyard stands out vintage after vintage, so we set aside a few barrels as a special wine available exclusively at our family winery.

GROWING SEASON

Overall, 2019 was a mild growing season with a later start to the summer. This seasonal shift led to a longer hang time, which allowed for even ripening and full berry development, while retaining natural acidity. Harvest started about one week later than average compared to the last handful of vintages, and the mild growing conditions led to a very long season — fruit was being harvested for nearly 70 days! This extended season allowed us to pick each vineyard block at an ideal level of ripeness to produce balanced, flavorful wines with complexity and nuance.

WINEMAKER COMMENTS

This voluptuous estate Cabernet Franc displays intriguing aromatics of plum, black cherry and raspberry. Additional airing reveals nuances of mocha, coriander and fine leather. The palate is medium-bodied and rich with luscious flavors of black currant and cranberry complimented by savory notes of black olive, cumin, cinnamon and white pepper. A finish of fine tannins rounds out each indulgent sip.