

2015 CABERNET FRANC NAPA VALLEY

Vintage

The 2015 growing season in Napa Valley started out with unseasonably warm temperatures in late winter and early spring, which resulted in early bud break and bloom. A warm winter followed by colder temperatures in May resulted in a smaller crop than the previous three vintages. While drought was of great concern, the lack of water resulted in small grape clusters with highly concentrated flavors. This vintage will be remembered for its high-quality fruit, but low yields.

Vineyard

Our family vineyard is located on 40 acres of Napa Valley floor just north of St. Helena on the Silverado Trail. It has well-drained, sandy, alluvial soils and is characterized by its ability to produce complex wines with well-defined fruit flavors, gentle acids and naturally balanced tannins.

Vinification

After the fruit was received at the winery it was destemmed directly to tank where it was fermented for 12 days, at which point the free-run wine was drained from tank and racked to barrel. This wine was aged in 50% new French and Hungarian Oak for 20 months before being racked back to tank for bottling. This wine was racked quarterly during the first year.

Wine Profile

Our 2015 Cabernet Franc is a real crowd pleaser – a true Cab Franc in every sense of the word. On the nose, bright aromas await, with a hint of candied cherry, strawberry jam, purple flowers and caraway seeds. The palate follows up with a tasty combination of dried cranberries, fig compote, Earl Grey tea, baking spice and vermouth. An elegant wine that lingers on the palate as the smooth, developed tannins fill the mouth. Settle in of an evening, as you enjoy a nice roast or coq au vin, and enjoy through 2029.

Technical Information

Vineyard Manager: Eric Titus Cases Produced: 498

Winemaker: Stephen Cruzan Release: November 2017
Appellation: Napa Valley Barrel Aging: 20 months

Harvest Date: September 2015 French & Hungarian Oak Blend: 80% Cabernet Franc 50% New

80% Cabernet Franc

8% Malbec

Alcohol:

14.5%

8% Malbec Alcohol: 14.5% 12% Merlot Total Acidity: .61 g/100 ml

pH: 3.75

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