



WINE STATISTICS

BLEND:	75% Cabernet Franc (Rancho Salina Vineyard) 25% Cabernet Sauvignon (Rancho Salina Vineyard)
APPELLATION:	Sonoma Valley
HARVEST DATES:	October 14 th and 20 th , 2010
SUGAR AT HARVEST:	24.7 degrees Brix average
FERMENTATION:	10 days in stainless steel punch down tanks, with delastage daily
AGING / COOPERAGE:	80% in 1 & 2 year old French oak barrels; 20% aged in new French oak barrels
ALCOHOL:	14.5% by volume
ACIDITY:	TA = 0.67 g/100ml; pH =3.43
PRODUCTION:	249 cases (12 x 750ml)
RELEASE DATE:	September 1, 2013
WINERY RETAIL:	\$35 per 750ml bottle

WINEMAKER'S NOTES

Traditionally we have used Cabernet Franc in our Heritage Reserve Cabernet Sauvignon to give it a rich berry undertone, depth and spice. The fabulous 2010 vintage gave us Cabernet Franc of great power and varietal intensity, and enough barrels that we could bottle a small amount separately. Deep ruby in color with a spicy nose, this wine exhibits nuances of vanilla, chocolate and cinnamon along with a rich palate of black cherries, blueberries and plum flavors. Good acidity and firm tannins are the hallmark of this vintage and give this wine great structure. Serve with cheese, red meat or game, and earthy mushroom dishes.