



WINE STATISTICS

BLEND:	96% Cabernet Franc (Rancho Salina Vineyards) 3% Cabernet Sauvignon (Horne & Rancho Salina Vineyards) 1% Petit Verdot (Rancho Salina Vineyards)
APPELLATION:	100% Sonoma Valley
HARVEST DATES:	October 21, 2011
SUGAR AT HARVEST:	24.2 degrees Brix average
FERMENTATION:	10 days in stainless steel tanks, with pumpover daily
AGING / COOPERAGE:	33% aged in new French oak barrels; 67% aged in 1 to 3 year old French oak barrels.
ALCOHOL:	13.5% by volume
ACIDITY:	TA = 0.58 g/100ml; pH =3.56
PRODUCTION:	74 cases (12 x 750ml)
RELEASE DATE:	October 1st, 2014
WINERY RETAIL:	\$35 per 750ml bottle, upon release

WINEMAKER'S NOTES

Traditionally we have used Cabernet Franc in our Cabernet Sauvignon blend to give it a rich berry undertone. With the 2011 vintage we were able to set aside a few barrels of the Cabernet Franc to bottle on its own. Deep ruby in color with a spicy nose, this wine exhibits nuances of vanilla, chocolate and cinnamon boasting a rich berry 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.