



WINE STATISTICS

BLEND:	76% Cabernet Franc (Rancho Salina Vineyard) 22% Cabernet Sauvignon (Rancho Salina & Magnolia Farms Vineyards) 2% Merlot (Sangiaco Vineyard)
APPELLATION:	100% Sonoma Valley
HARVEST DATES:	October 13 th through 25 th , 2013
SUGAR AT HARVEST:	24.7 degrees Brix average
FERMENTATION:	10 days in stainless steel tanks, with up to four pumpovers daily
AGING / COOPERAGE:	30% aged in new French oak barrels; 70% aged in 1 to 3 year old French oak barrels.
ALCOHOL:	13.7% by volume
ACIDITY:	TA = 0.66 g/100ml; pH =3.45
PRODUCTION:	241 cases (12 x 750ml)
RELEASE DATE:	January 1 st , 2018
WINERY RETAIL:	\$40.00 per 750ml bottle, upon release

WINEMAKER'S NOTES

Cabernet Franc is a variety which we, true to Bordeaux winemaking tradition, blend into our Cabernet Sauvignon to give it a rich berry undertone. Once again in the 2013 vintage we were able to set aside a portion 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. With the 2013 vintage we found that blending in Cabernet Sauvignon gave the wine more depth. Serve with cheese, red meat or game and earthy mushroom dishes.