

# 2014 SONOMA VALLEY CABERNET FRANC

**Winery Retail:** \$40

**Release Date:** December 1st, 2018

**Alcohol:** 14.2% by volume

**Acidity:** TA=0.60g/100mL; pH=3.57

**Harvest Dates:** Sep. 6-24, 2014

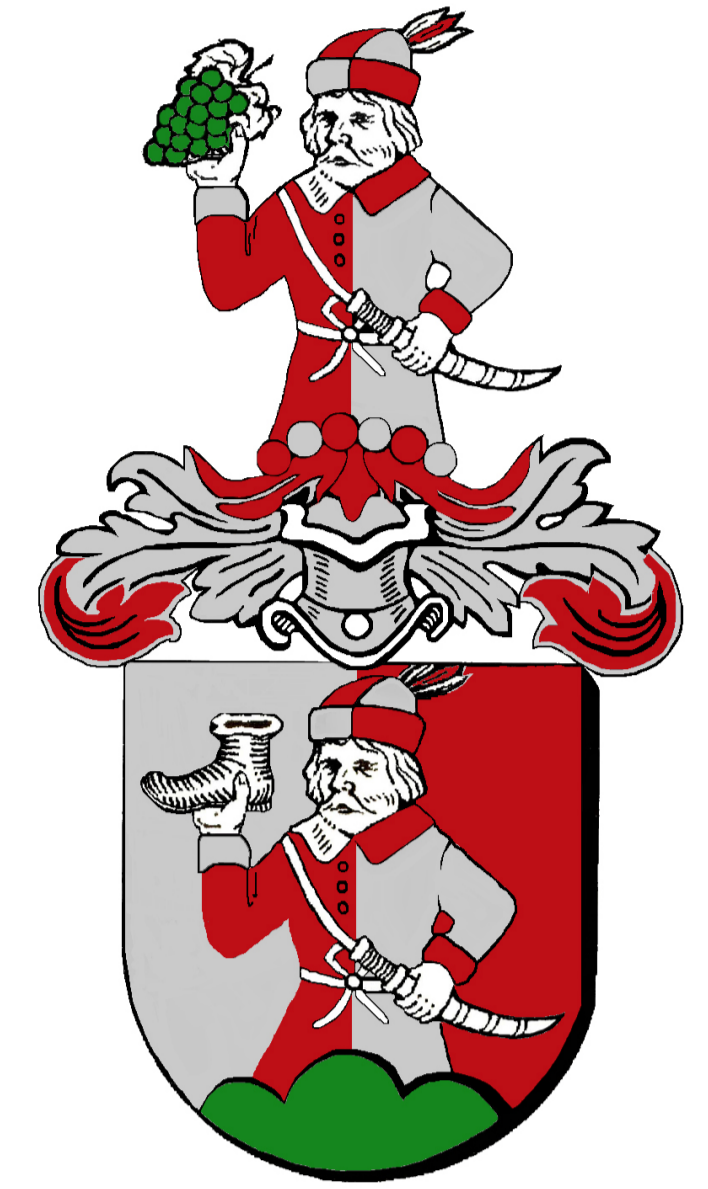
**Brix at Harvest:** 24.9 degrees

**Blend:** 94% Cabernet Franc: Rancho Salina  
6% Cabernet Sauvignon: Rancho Salina & Atwood Ranch

**Fermentation:** 10 days in stainless steel tanks with up to four punchdowns daily

**Aging/ Cooperage:** Aged 14 months in 30% new French oak

**Production:** 48 cases (12x750)



*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.*

*Cabernet Franc accounts for only 1% of all red varietals planted in California. Since much of it goes into blends, a varietal labelled Cabernet Franc is quite rare!*



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