

2016 SONOMA VALLEY CABERNET FRANC

Winery Retail: \$42

Release Date: April 1st, 2020

Alcohol: 14.3% by volume

Acidity: TA=0.66g/100mL; pH=3.47

Harvest Dates: Sep. 16 - 30, 2016

Brix at Harvest: 26.1 degrees

Blend: 75% Cabernet Franc: Rancho Salina
15% Merlot: Rancho Salina
7% Petit Verdot: Rancho Salina & Pickberry
3% Cabernet Sauvignon: Rancho Salina

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

Aging/ Coopersage: 30% aged in new French oak barrels; 70% aged in 1 to 3 year old French oak barrels.

Production: 333 cases (12 x 750ml)



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 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. 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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