

# 2017 SONOMA VALLEY CABERNET FRANC

## WINEMAKING DATA:

**Winery Retail:** \$47

**Release Date:** April 1, 2022

**Alcohol:** 13.9% by volume

**Acidity:** TA=6.8g/L; pH=3.27

**Harvest Dates:** Sep. 26 - Oct. 2, 2017

**Brix at Harvest:** 25.3 degrees

**Blend:** 78% Cabernet Franc (Rancho Salina) | 7% Merlot (Sangiaco & Rancho Salina)  
14% Cabernet Sauvignon (Rancho Salina & Atwood Vineyard) | 1% Petit Verdot (Pickberry Vineyard)

**Vineyards:** 50% Leveroni Vineyard; 26% Hi-Vista Vineyard; 24% Grossi Vineyard

**Fermentation:** Up to 14 days in stainless steel tanks, punched down 2-4 times daily

**Aging/Cooperage:** 30% aged in new French oak barrels; 70% aged in 1-3-year-old French oak barrels

**Production:** 271 cases (12 x 750ml); 3 cases (6 x 1.5L)



## WINEMAKER'S NOTES:

*In the Bordeaux winemaking tradition, we blend Cabernet Franc into our Cabernet Sauvignon to give it a rich berry undertone. For this vintage, we have set aside a few barrels of the Cabernet Franc to bottle on its own, and we've added in a touch of Cabernet Sauvignon to give this wine more depth. 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 red 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!*

