



2014 CABERNET FRANC

TASTING NOTES:

Riding a bike at night with eyes closed, arms stretched out as the winds absorb into your body. A medium bodied, dry, robust wine, with just enough acidity to keep the ride groovin. You'll experience flavors of spicy chocolate, ripe black cherry, dried oregano, and raspberry sauce swirl around the palate. Pairs well with grilled pork, soft cheeses, roasted chicken, sausages of different creatures, and a slow evening in front of a lit fireplace.

WINEMAKING NOTES:

Los Chamizal Vineyard is located on the Eastern side of the Mayacama mountain range in Sonoma Valley. The Cabernet Franc grows on the Eastern facing side about 1100' in elevation where it benefits from the morning and afternoon sun where it promotes even ripening. The cooler nights give a jolt of acidity and lower yield to create more intense, well structured berries in the midst of a dry 2014. We handpicked in the deep dark hours of September 15th. The grapes road tripped to the winery where the clusters were handsorted and destemmed. Cold soaked for 4 days, 2 weeks of fermentation consisting of 3 pumpovers a day until dry. The press juice and free run juice aged separately French oak barrels for 3 years. We added a dash of Cabernet Sauvignon and a sprinkle of Merlot to bring a balanced richness. Another year in the bottle before release. A sturdy wine that will age beautifully for years to come.

VINEYARD
LOS CHAMIZAL

AVA
SONOMA VALLEY

PICK DATE
9/16/14

BOTTLE DATE
DECEMBER 2017

BRIX
25.2

ALCOHOL
14.9

CASES PRODUCED
NOT LISTED

PH
3.83