



APPELLATION: OAKVILLE  
VARIETAL BLEND: 100% CABERNET FRANC  
WINEMAKER: MATTHEW RORICK  
RELEASE DATE: FALL 2008

#### WINEMAKER'S NOTES

Opaque ruby with inky carmine highlights. Classic aromas of pencil shavings, tobacco leaf and cedar compliment dusty plum, lavender, and cassis. Lean and elegant on the palate, our Oakville Cabernet Franc featuring a core of dark fruit and complementary tannic structure. The wine has a bright fruit and luscious ending with very well- balanced acidity.

#### WINEMAKING

Upon arrival at the winery, the Cabernet Franc grape clusters were hand-sorted with only the very best fruit allowed into the fermentation tank. We chose to give the juice and skins a long, cold soak prior to fermentation in order to extract as much color and flavor as possible. Allowed to ferment with 'native' yeasts, the must received a combination of pumpovers and cap management treatments while in tank. After fermentation had completed, the wine was macerated on the skins to increase extract and allow the tannin structure to soften. Aged for 16 months in 100% French oak from select coopers including Taransaud, Sylvain, Darnajou, and Nadalie, this wine was handled as little as possible throughout the winemaking process in order to allow it to continue to deepen in richness and complexity. The Cabernet Franc was bottled unfiltered and unfiltered.

#### VINEYARDS

Our Cabernet Franc grapes are sourced from a vineyard located in the Oakville appellation on the Silverado Trail in the heart of the Napa Valley. Cool nights give way to foggy mornings and warm afternoons to create optimal climate conditions, allowing for a stellar expression of the variety.

#### VINTAGE

At the start of the growing season, 2006 appeared to be on the same path as 2005 with a wet spring and a cooler than average summer. Then in midsummer, a two-week heat wave arrived. Thankfully, our Cabernet Franc grapes were not yet through veraison, (which is when the grapes have reached a point of maturity and are just starting to turn in color) when the hot weather struck. The grapes had not yet begun to soften, so they were not adversely affected by the high temperatures. Things cooled down significantly following the heat wave, and the cool finish to the growing season produced Cabernet Franc grapes rich in flavor and aromatically complex.

*Elizabeth Spencer*

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