



WINE STATISTICS

BLEND:	78% Cabernet Franc (Rancho Salina) 14% Cabernet Sauvignon (Rancho Salina and Atwood Vineyard) 7% Merlot (Sangiaco and Rancho Salina) 1% Petit Verdot (Pickberry Vineyard)
APPELLATION:	100% Sonoma Valley
HARVEST DATES:	September 26 th through October 2 nd , 2017
SUGAR AT HARVEST:	25.3 degrees Brix average
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 to 3-year-old French oak barrels
ALCOHOL:	13.9% by volume
ACIDITY:	TA = 6.8 g/L; pH = 3.27
PRODUCTION:	271 cases (12 x 750ml); 3 cases (6 x 1.5L)

WINEMAKER'S NOTES

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 few barrels of the Cabernet Franc to bottle on its own, and a touch of Cabernet Sauvignon gives 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, game, or earthy mushroom dishes.