



Basel Cellars
ESTATE WINERY

2012

CABERNET FRANC

COLUMBIA VALLEY



The best fruit in Columbia Valley was used to craft this classic Cabernet Franc. It enjoyed extended hang time on the vine to ensure good color and intense, ripe fruit at harvest. It was hand picked early in the day to preserve the expressive fruit aromas of the varietal. We fermented this wine slowly in small batches for better control, and let it age in both new and neutral French oak for 18 months. About 40% new oak was used during barrel aging to compliment this elegant wine while showcasing the unique terroir where it was grown.

On the nose you will find dark berry fruit aromas with hints of dried herbs and cured meat. It is floral yet earthy, and will remind you of the French countryside. Once opened, visions of traditional old world grape growing and winemaking will come to mind. The mouth-feel is velvety, round and delivers an explosion of spiced fruit between layers of mocha and vanilla. Bright acidity in the finish brings structure and balance to this wine. Our Cabernet Franc will evolve even more with time and is a great food wine. Cured pumpkin soup, pork with apple stuffing, tomato-basil pizza and toasted walnuts will pair charmingly with our Cabernet Franc.

TECHNICAL DATA

Vintage: 2012

Varieties: 83% Cabernet Franc, 17% Cabernet Sauvignon

Appellation: Columbia Valley

Oak: French oak 18 months

Alcohol: 13.9%

pH: 3.84

T.A. 5.5g/L

R.S. 0.2g/L

Production: 144 cases

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