



# 2014 CABERNET FRANC



This intriguing rendition of Cabernet Franc is comprised of fruit from three unique vineyards in the Columbia Valley. It leads off with the vibrant and fruit-forward Cabernet Franc from Double River Vineyard, followed by the more floral and perfumy Cabernet Franc from Les Collines Vineyard.

A portion of this wine was crafted from Cabernet Sauvignon from Double River and Phinny Hill vineyards, securing more volume and depth to this layered wine. All fruit was brought into the cellar at optimum ripeness and desirable flavor profile, fermented separately and aged in the finest French and American oak for 20 months. During the spring of 2016 only the best barrels from each of these specific vineyard lots were selected for this beautiful representation of Cabernet Franc.

Captivating nuances of cherry, plum and cacao are very noticeable on the bouquet. Subtle hints of eucalyptus, dry grass, leather and thyme will complement the bright berry fruit aromas after a short while. The initial taste is “fleshy” and round, revealing ripe red berry fruits, fine oak and refined tannin. The “sweet” mouthfeel will showcase a film of dark berry fruit, underlined by a beam of acidity, ensuring plenty of structure, making it a notable food wine. It can for sure stand alone, but will be even better with curried pumpkin soup, grilled pork tenderloin and Hawaiian Pizza. Cheers!

## TECHNICAL DATA

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**VARIETIES:** 75% Cabernet Franc, 25% Cabernet Sauvignon

**APPELLATION:** Columbia Valley

**VINEYARDS:** Double River, Les Collines, Phinny Hill

**OAK:** 87.5% French, 12.5% American, 75% new

**ALC:** 14.8%    **PH:** 3.92    **T.A.** 5.2g/L    **R.S.** 0.2g/L

**PRODUCTION:** 391 cases