



## **2006 Cabernet Franc**

### **Tasting Notes**

This varietal is part of the Bordeaux Holy Trinity (C. Sauvignon, Merlot, **Cabernet Franc**). Grown on a hillside vineyard in Yountville these grapes lingered for one of the most extended growing season I can remember. Big up front blueberry fruit with a subtle dried herb finish.

### **Production Data**

Harvest Date(s)	October 17, 2006
Appellation/Growing Region	Yountville
Blend	100% Cabernet Franc
PH	3.6
Alcohol	14.2
Barrels	20% New French oak. 21 Months in Barrels.
Bottle Date	July 14, 2008
Cases Produced	446

### **Winemaking**

All grapes are harvested by hand. Clusters are hand sorted, de-stemmed, and fermented in Stainless steel tanks. The wine aged with 20% new French oak..