



Cabernet Franc is arguably the most unique variety of the five sisters of Bordeaux. Often just used as a blender there are very few areas in the world where Cabernet Franc is a dominant variety. Its fundamental characteristics of intense floral aromas and delicate herbaceous tannins can be the pinnacle of its elegance or the cause of less than stellar attributes. I have chosen a different approach when fermenting this delicate variety. This wine was fermented in a 3 ton open top fermenter, much like my Pinot Noir. It sees a long cold soak with sulfite reduction therapy and fermented with native yeast at lower temperatures not to exceed 80 degrees. I feel this increases the floral aromas and a nuanced tannin structure of this unique variety. Like all other Bordeaux varieties, Cabernet Franc also benefits with a little help from her sisters.

-WINEMAKER ALEX HOLMAN

VITICULTURIST	
Patrick Hamilton	

APPELLATION Chalk Hill

VARIETAL

85% Cabernet Franc | 7% Petit Verdot 5% Malbec | 3% Merlot

ALCOHOL	RESIDUAL SUGAR
14%	0.5 g/L
TITRATABLE A	CIDITY pH
5.62 g/L	3.76

CASES PRODUCED 175

17.

VINEYARD

Soil types can change quickly in Sonoma County and our property is no exception. We have two basic soil types, rocky volcanic hillside slopes and heavy clay, ancient seabed and the transition soils between. This block is more characteristic of a transition soil, meaning it has some of both elements. This block is at the base of our hillside blocks with good southern exposure but with less volcanic rocks and more moisture retention. The vines are pruned to cordon and production is limited to 2.5-3.0 ton an acre.

TASTING NOTES

This elegant medium-bodied Cabernet Franc is perfectly balanced from nose to finish with swirls of mixed berries and earthly components. Aromas of muddled black cherries, sage and lavender ignite your senses on the nose mirroring a sophisticated tincture, which are then embraced by hints of crushed gravel and sweet tobacco leaves. On the palate, notes of cranberry juice are compacted by waves of various perzines ranging from cracked black pepper to spiced chilis, which linger on a smooth and dry finish.