

CLARKSBURG WINE COMPANY



2010 CABERNET FRANC

Appellation: Clarksburg, California

Vineyard: This vineyard uses a bilateral cordon California sprawl trellis system.

Soil: The vineyard is mostly composed of sand and clay.

Composition: 97% Cabernet Franc and 3% Cabernet Sauvignon.

Case Production: 132

pH: 3.48

TA (g/100ml): .64 g/100mL

Alcohol: 14.5%

Harvest Date: October 20, 2010

Brix at Harvest: 26.5 Brix

Wine Processing: The fruit was handpicked and delivered in half ton bins. We gently destemmed the fruit without crushing or maceration of the grapes to increase fruit expression. The must went through a 48 hour cold soak before fermentation. During this cold soak, the must was gently hand mixed and to aid in color extraction. We used warm extraction with gentle mixing during early fermentation to extract color and soft tannins. As the fermentation progressed, the tank was cooled and mixed less frequently to prevent harsh tannin extraction. The cab franc was fermented with D254 yeast to enhance the varietal character and fruit expression. The free run wine was drained from the tank to barrels and was followed by malolactic fermentation in barrel.

Aging: This wine was blended shortly after harvest and then aged for 18 months in 35% new French oak from Demptos, Orion, and Taransaud cooperages with the remainder in neutral 2-4 year old French oak barrels. We chose barrels for this wine to enhance the varietal character and spice notes.

Tasting Notes: This wine is a dusty carnelian. The initial aroma is of herbs, black cherry, and cedar shavings. A slight floral note as the wine breathes is reminiscent of Herbes de Provence and dried cherry. This wine features bright cherry and cassis flavors wrapped in a framework of spice and sweet oak. The wine finishes with components of clove, butterscotch, and cocoa.

