

CLARKSBURG WINE COMPANY



2011 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:** 100% Cabernet Franc.
- Case Production:** 284
- pH:** 3.52
- TA (g/100ml):** .52 g/100ml
- Alcohol:** 14.5%
- Harvest Date:** October 17, 2011
- Brix at Harvest:** 25 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 72 hour cold soak before fermentation. During this cold soak, the must was gently hand mixed to aid in color extraction. We used warm extraction with gentle mixing during early fermentation to promote rich 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 aged for 18 months in 35% new French oak from Vicard and Francois Frerer cooperages with the remainder in neutral 2-4 year old French oak barrels. We chose barrels for this wine to enhance the varietal character, chocolate aroma, and spice notes.
- Tasting Notes:** This wine is purple and garnet. The wine initially presents aromas of earth entwined with herbs and cherry. As the wine opens, chocolate and kirshwasser dominate the nose. On the palate, the wine is balanced and rich with notes of cedar and coffee. The tannins are supple and well integrated leading into a slightly warming finish.