

# CLARKSBURG WINE COMPANY



## 2014 Cabernet Franc LS

**Appellation:** Clarksburg, California

**Vineyard:** This vineyards uses a bilateral cane pruned simple curtain.

**Soil:** This vineyards is composed of various alluvial soils and sand.

**Composition:** This wine is a proprietary blend comprised primarily of Syrah, Cabernet Sauvignon, and Merlot.

**Case Production:** 84

**pH:** 3.35

**TA (g/100ml):** .65

**Alcohol:** 14.1%

**Harvest Date:** August 30<sup>th</sup> - September 2<sup>nd</sup>, 2014

**Brix at Harvest:** 20.8 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. 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:** The wine was moved to neutral French Oak barrels and stainless steel barrels after fermentation. It was aged for 9 months prior to bottling.

**Tasting Notes:** This wine is a playful black cherry hue. The initial aromas of bright cherry, tobacco leaf, and green olive fade into a more complex brooding dark fruit and slight herbal note reminiscent of herb de provence. The flavors of this wine range from cedar to black cherry with slight notes of dried flower. The mouthfeel demonstrates initial grip with a soft and lively finish.

