



## **Napa Valley Cabernet Franc Vintage 2006 – *our first flight***

Cabernet Franc is a parent to Cabernet Sauvignon, which explains why they have so many similarities (the other parent is Sauvignon Blanc). While it's most often used for blending, Winemaker Geoff Gorsuch was so taken with the personality of the fruit that he was compelled to make a stand-alone wine.

### **Winemaker Notes**

Geoff allowed a few days "cold soak", before a warm fermentation, to maximize flavor extraction from the skins without picking up excess tannin.

- **Flavor profile: Juicy raspberry, cranberry, vanilla, a hint of violet, ripe cherry, strawberry, toasty oak and sweet anise**
- **2006 Vintage: Generally cool growing season allowed for plenty of "hangtime" for maximum flavor intensity and peak maturity**
- **Drink now and through: 2012**

### **Food Suggestions**

Low tannins + solid acidity = food friendly wine! Try it with veal, swordfish or grilled Portobellos. The wine's fruitiness complements Colleen's recipe for **Chicken with Fruits and Nuts** or roast pork, poultry and aged cheeses.

### **Technical Notes**

- Total Cases: 575
- Appellation: 100% Napa Valley
- Component: 93% Cabernet Franc  
7% Merlot
- Alcohol: 14.2%
- Stainless Fermented: 100%
- French Oak: 100%
- Oak Aging: 16 months
- Harvest date: October, 2006
- Bottling date: May 1, 2008

