

ADELAIDA

CABERNET FRANC 2014

SIGNATURE SERIES | VIKING ESTATE VINEYARD | ADELAIDA DISTRICT

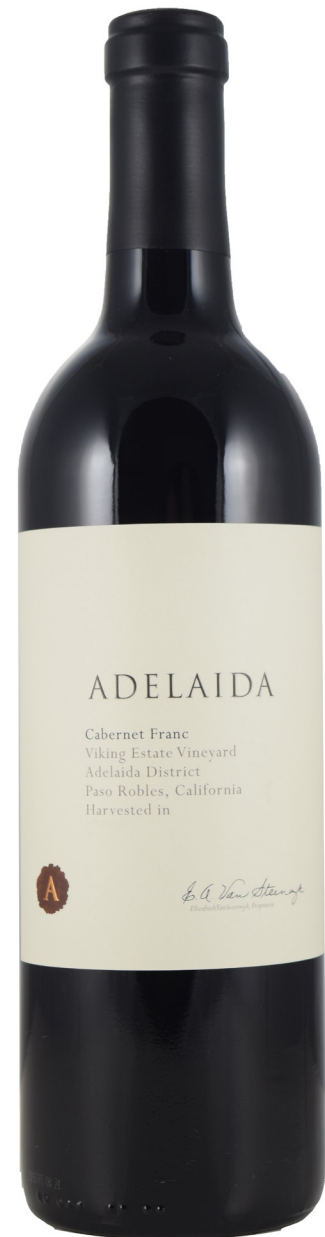
AROMA	Violets, Iris flowers, crushed blueberries, grilled toast, Belgian chocolate, cinnamon stick.
FLAVOR	Essence of blueberries, black currant liqueur, chocolate truffles, ground nutmeg
FOOD PAIRINGS	Herb Crusted Prime Rib au jus, Grilled Venison loin with caramelized onions and mushrooms, pan seared lamb chops with rosemary reduction.
VINEYARD DETAILS	Viking Estate Vineyard 1400 - 1695 feet Calcareous Limestone Soil

Adelaida's seven distinct, family-owned vineyards lie in the craggy hillside terrain of Paso Robles' Adelaida District, 14 miles from the Pacific coast. Ranging from 1400 - 2000 feet in elevation these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

In its original home of Bordeaux, France, Cabernet Franc is a key component of blends associated with St. Emilion and Pomerol. Its singular success in the New World is due to our warmer climate patterns and the ability to achieve full ripeness, minimizing this varietal's tendency toward herbaceous and weedy flavors. Our 100% Cabernet Franc utilizes fruit from Adelaida's 25 year old Viking Estate, a particularly steep, south (sun) facing site, devoted primarily to Cabernet Sauvignon. At only 1 ½ acres, this devigorating, low yielding chalk-rock terroir makes for a truly limited production (some of the fruit also contributing to other blends).

Harvested in the later weeks of September, the grapes were hand sorted, de-stemmed, fermented in small vats with indigenous yeast, and kept for 30 additional days on the skins to maximize flavor compounds. Based on primarily "free run" the wine was moved to a combination of new and 2 - 3 year old medium toast French oak barrels for 20 months. Violet and Iris flower aromatics make for 1st impressions followed by deeply penetrating flavors of blueberries, black currants, toast, cedar wood, Christmas spices, and graphite minerality. Light on its feet yet full and generous, the wine's silky texture leads to an opulent sustaining finish of black fruited incense. Best decanted in the near term, drink through 2024.

90 points, Connoisseurs' Guide to California Wine



VARIETAL	Cabernet Franc 85%, Cabernet Sauvignon 15%	COOPERAGE	Aged for 20 months in French oak barrels (50% new)
RETAIL	\$70.00	RELEASE	December 2016
ALCOHOL	15.6%	HARVEST DATE	8/31/2014 - 9/10/2014
CASES	106		

