

Cabernet Franc

2011

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| Vintage: | Second |
| Composition: | 100% Cabernet Franc |
| Clone: | 214 |
| Appellation: | Napa Valley, Coombsville District |
| Vineyard: | Caldwell Vineyard Estate, established 1981 |
| Block: | 10, 17 |
| Yield: | 2.0 tons per acre |
| Average Vine Age: | 16 years |
| Vintage Summary: | The 2011 vintage was considered the toughest vintage in decades. It was a cool growing season but mild. June rains produced shatter in late developing varieties and increased mildew pressure. Regularly alternating rain and heat spells during the ripening season produced high humidity and perfect conditions for botrytis. Fortunately, at Caldwell, we were able to utilize our full time vineyard crew, high quality standards and experience to wade through the challenges. The berry sizes were smaller with good flavor but soft skins. |
| Harvest Date: | November 1, 2011 |
| Fermentation: | 100% Barrel |
| Yeast: | Natural |
| ML: | Natural |
| Wood Origin: | 100% French (Tronçais, Jupilles, Bertranges) |
| Ageing: | 18 months in barrel |
| New Oak Barrels: | 85% |
| Fining: | None |
| Filtering: | Filtered |
| Bottled on: | April 18, 2013 |
| Winemaker's Tasting Notes: | A perfumed nose of blackberry, raspberry, redlicorice, violets, pencil shavings, and fresh tobacco. A black cherry attack leads into a full mouth of plum, black currant, black tea leaf, and thyme. Melting tannins give way to a long chocolate, raspberry finish. |
| Cellaring: | 1 – 6 years |
| Production: | 98 cases |
| Price: | \$95 / 750ml |

