

# *Cabernet Franc*

2013

|                   |   |
|-------------------|---|
| Vintage:          | fourth  |
| Composition:      | 95% Cabernet Franc, 3% Carménère,<br>2% Cabernet Sauvignon  |
| Clone:            | CF Clone 332, CS clone 337  |
| Appellation:      | Napa Valley, Coombsville District   |
| Vineyard:         | Caldwell Vineyard Estate, established 1981  |
| Block:            | 10, 18  |
| Yield:            | 3.0 tons per acre   |
| Grape varieties:  | CF  |
| Rootstock:        | 3309, 101-14  |
| Average Vine Age: | 24 years  |
| Vintage Summary:  | The 2013 growing season started like the 2012, with an early bud break. As in the previous year, Ideal conditions during bloom allowed for an almost perfect set. Outside of a heat spike in late June, the temperate conditions continued through veraison in July and August. As with 2012 there were very uniform clusters but the canopies were more balanced in 2013. The harvest season started off early, with ideal moderate temperature that shrugged off two brief September rains. The wonderful set and more balanced canopy gave a more “normal” yield during harvest. The berry sizes were smaller and clusters were average. With the ability to pick when we wanted, the resulting phenological ripeness produced excellent quality grapes. |
| Harvest Date:     | October 18 – 19, 2013   |
| Fermentation:     | 100% New French Oak   |
| Yeast:            | Caldwell Native Yeast   |
| ML:               | Natural   |
| Wood Origin:      | Center of France  |
| Ageing:           | French Oak  |
| New Oak Barrels:  | 100%  |
| Fining:           | None  |
| Filtering:        | Filtered  |
| Alcohol:          | 15.3%   |
| Bottled on:       | March 30, 2015  |

**Winemaker's Tasting Notes:** You know it's a slamming wine when the winemaker himself has to ask three times over to get his own single-case allocation. ... Cabernet Franc at Caldwell is something singular and special. It's delicious in every sense of the word. Ripe fruit, earth and spice meld seamlessly with faint hints of both sophistication and funk of the finest sort. With velvety red fruits, salted caramel, cedar and tobacco, it's a rare treat and at its very best in a ripe vintage like 2013.

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|-------------|--------------|
| Cellaring:  | 1 – 5 years  |
| Production: | 79 cases     |
| Price:      | \$95 / 750ml |

