



2013 RESERVE CABERNET FRANC

APPELLATION:

NAPA VALLEY (100%)

COMPOSITION:

100% CABERNET FRANC (INCLUDING FRUIT FROM THE CARPENTER VINEYARD IN ST. HELENA).

WINEMAKING:

THE FRUIT WAS PUNCHED CAP FERMENTED AND BARREL AGED FOR 40 MONTHS IN SELECTED FRENCH OAK BARRELS THEN BLENDED PRIOR TO BOTTLING.

TASTING NOTES:

BRIGHT AND BALANCED, SPICY NOTES WITH HINTS OF CLOVE AND PEPPER WITH BLACK FRUITS TO FORM COMPLEX AROMATICS. CURRANTS, BLACK AND RED, SUBTLE OAK AND CEDAR FILL THE MOUTH AND ARE COMPLIMENTED WITH SPICES AND A FULL BODY. IT IS A WINE OF DEPTH AND A LONG FINISH. IDEAL WITH LAMB, BEEF, GAME AND FULL FLAVORED FOODS.

SPECIAL NOTE:

WHILE THIS IS MY 11TH RESERVE CABERNET FRANC WITH FRUIT FROM THE GREAT CARPENTER VINEYARD, IT IS THE THIRD FOR PURECRU WINERY. THIS IS FOR THOSE THAT HAVE FOLLOWED MY FRANCS GOING BACK TO THE MID 1980's.

A CONTINUING CLASSIC FROM THE WINEMAKER WITH THE LONGEST HISTORY OF MAKING THIS VARIETAL IN CALIFORNIA. 100 CASES WERE MADE OF THIS VINTAGE.

WINEMAKER - MITCH COSENTINO



PREVIOUS VINTAGE AWARD

JAMES SUCKLING.COM 



PURECRU NAPA VALLEY
RESERVE CABERNET FRANC
2012

Beautiful, perfumed aromas of plums, currants and milk chocolate, yet this is always subtle. Medium to full body, fine tannins and a lovely orange-peel character on the finish. Very fine. Wow. Get it! Drink or hold.