



2017 RESERVE CABERNET FRANC NAPA VALLEY

Composition:

100% Cabernet Franc with fruit from the Carpenter Vineyard in St. Helena, recognized for more than 30 years as one of California's finest for this varietal.

Winemaking:

This fruit was punched cap fermented and barrel aged for 38 months in selected French oak, then the barrels were blended prior to bottling.

Tasting Notes:

Spicy highlights with hints of clove, black pepper and black fruits combine to form complex aromatics. Currants, red and black, and subtle oak with a hint of cedar fill the mouth with an almost liquid, silky texture. This is complimented with spice and a medium-full body. These aromas and flavors, the depth and long finish make it ideal with lamb, beef, game and full-flavored foods.

Personal Comments from the Winemaker:

This is my 14th Reserve Cabernet Franc using fruit from Napa Valley's renown Carpenter Vineyard. As the California winemaker with the longest history of making this varietal, I feel certain that those who have followed my Cabernet Franc's since the 1980's will savor the classic style and quality of the 2017 vintage.

100 Cases Produced

Alcohol 14.8%

TA 0.63%

pH 3.6

Mitch Cosentino
Mitch Cosentino, Winemaker

