

This heavily extracted Cabernet Franc is from mountain fruit and has a deep dark plum color showcasing the intense color capacity from grapes of low yielding vines. Intense blueberry, cassis and huckleberry aromas jump out of the glass and are framed by subtle cinnamon notes. The grower Ron Mansfield has a degree in renewable agriculture and organically farms this vineyard (though not certified) using sustainable practices for over 35 years. Ron also grows tree fruit such as peaches, nectarines, apples and pears and we lovingly tease him that he is the most noteworthy producer of the \$3 peach you can find seasonally at select Whole Foods stores nationally. We have produced Cabernet Franc grown by Ron for over 20 years, the 2016 was our 19th.

On the palate the wine is silky in texture and then rolls into the varietal "franc" spice which is best described as fresh picked wild currants. The wine then displays it's silky and elegant tannins in the form of ripe blueberry, cassis, tobacco and black cherry lined with integrated vanilla made possible by 26 months of French oak aging. Cabernet Franc is still considered a somewhat esoteric grape varietal which has parentage tracing back to the king of grape varietals, Cabernet Sauvignon. This is a very special wine with limited production from a hillside, red dirt soil, head trained vine, single vineyard at an elevation of 1,600 feet within the Sierra Mountains in El Dorado. It drinks well in it's youth while sturdy, but will mature gracefully for 20+ years.



#### FOOD PAIRINGS ▼

Try this wine with any dish suitable for a big Cabernet Sauvignon. The pinnacle choice being New York Steak with a huckleberry demi glaze sauce with steamed baby carrots and mushroom couscous. Its great with any grilled or roasted meat such as Carnitas Pork, New Zealand Lamb chops or rosemary chicken. Try it with an Impossible Burger - epic!

#### ANALYSIS ▼

Varietal Composition:...	100% Cabernet Franc
Appellation:.....	El Dorado County
Winemakers:.....	Chris Condos & Richard Bruno
Alcohol:.....	15.18%
TA:.....	5.89g/L
pH:.....	3.67
R.S.:.....	Dry
Barrel Aging:.....	26 months in 2 year French Oak, racked 5 times.
Production:.....	566 cases (12 x 750ML)