

CLARKSBURG WINE COMPANY

The fruit was handpicked and delivered in half ton bins. We gently destemmed the fruit without crushing or maceration of the grapes to increase fruit expression. We used warm extraction with gentle mixing during early fermentation to extract color and soft tannins. As the fermentation progressed, the tank was cooled and mixed less frequently to prevent harsh tannin extraction. The cab franc was fermented with D254 yeast to enhance the varietal character and fruit expression. The free run wine was drained from the tank to barrels and was followed by malolactic fermentation in barrel.



2014 Cabernet Franc LS

Appellation: Clarksburg, California

Vineyard: This vineyards uses a bilateral cane pruned simple curtain.

Soil: This vineyards is composed of various alluvial soils and sand.

Composition: 100% Cabernet Franc

Case Production: 84

pH: 3.35

TA (g/100ml): .65

Alcohol: 14.1%

Harvest Date: August 30th - September 2nd, 2014

Brix at Harvest: 24.2 Brix

Wine Processing: The fruit was picked at night and immediately delivered to the winery; we gently destemmed the fruit without crushing or maceration to increase fruit expression. The must went through a 96 hour cold soak before fermentation began. We used warm extraction during early fermentation to extract color and gentle tannins. The free run wine was drained from the tank to barrels and was followed by malolactic fermentation in barrel. Handling of this wine was kept to a minimum and most transfers were done by gravity to preserve the wine quality.

Aging: Aged for 6 months in 25% new French oak from Cadus and Francois Frerer cooperages with the remainder in 2-4 year old French oak barrels.

Tasting Notes: This wine is a vibrant violet color. On the nose are bright cranberry, strawberry, and dark cherry. Sweet vanilla, truffle, and orange peel intermingle as the wine opens. On the palate, the wine tastes of ripe strawberry candy with a mellow caramel and spice note. This wine integrates a touch of smokey oak into the rich mouthfeel and finishes with abundant sweet fruit notes.

