



29 ESTATE 2009 CABERNET FRANC

Harvest Dates

October 6 - 12, 2009

Barrel Age

19 months in French Oak, 90% new

Cooperage

St. Martin, Taransaud, Saury, Ermitage

Bottling Date

June 15, 2011

Alcohol

14.8%

Release Date

Spring 2012

Our small cabernet franc vineyard is the most easily viewed from the terrace of the winery, on a north-west facing slope along the southern edge of the 29 Estate. We planted our cabernet franc vines in 2000 and have enjoyed watching and tasting their amazing development year over year!

2009 began warm and dry in January and February followed by a cool, wet March and April. Summer temperatures were warm to moderate with very few triple digit degree days and many overcast mornings giving us even growth and ripening. Harvest was slow to start but above average temperatures in September allowed the final push for ripening with all of our fruit coming in by mid-October. Overall, 2009 brought nearly ideal wine grape growing conditions resulting in good yields and well developed berries. Our wines of 2009 are well balanced – juicy and approachable with beautiful structure and acidity.

Perfumed with lavender, violets and hints of tobacco leaf, our 2009 Franc possesses all the beautiful finesse and intensity associated with this intriguing varietal. A round opulent palate unfolds to reveal red currants, juicy plums and cherry with undertones of black pepper and roasted coffee beans. Aromatics and flavors meld together seamlessly to sculpt a rich lingering finish. Approachable now, this wine will age gracefully over the next 10 years.

Cases Produced: 338
Retail Price: \$140 ~ 750ml