



29 ESTATE 2011 CABERNET FRANC

Harvest Date

October 21, 2011

Barrel Age

20 months in French Oak, 75% new tight grain, thin stave 22mm barrels

Cooperage

St. Martin, Artisan, Demptos, Taransaud

Bottling Date

June 12, 2013

Alcohol

14.4%

Release Date

Spring 2014

Our small cabernet franc vineyard is the most easily viewed block from the terrace of the winery, on a northwest-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!

The 2011 vintage began with a wet winter. Spring ushered in an abundance of cool, rainy days that continued into early summer. During this time vines focused on canopy growth rather than reproductive growth, resulting in a minuscule fruit set in a cooler than average growing season. In order to fully maximize sun exposure, our strategy in the vineyards was to open up the canopies and allow the clusters to have direct sunlight and air flow. While the 2011 harvest was stingy with yields, this vineyard focused approach produced optimal flavors at a lower brix levels, creating wines of great intensity, structure and acidity.

Our 2011 Cabernet Franc evokes aromas of brambly red and black fruits, deep earthy notes of dried tobacco leaf, mountain sage and chaparral. On the palate, creamy vanilla and ripe plums are supported by soft polished tannins and minerality. The balanced, seductive structure of this wine allows it to be paired with even the most delicate dish. We love roasted sea scallops or duck with dried cherries. Our Franc is beautifully expressive and approachable with a long and balanced finish to be enjoyed now and for the next 5 to 7 years.

Cases Produced: 249

Retail Price: \$140 ~ 750ml