



2018 29 ESTATE CABERNET FRANC



Composition: 95% Cabernet Franc, 5% Cabernet Sauvignon

Harvest Date: October 8, 2018

Barrel Age: 20 months, 70% new, 100% French oak

Cooperage: St. Martin, Taransaud, Artisan, Ermitage

Bottling Date: June 2, 2020

Alcohol: 14.8%

pH/TA: 3.78 / 0.55

Release Date: Fall 2021

Cases Produced: 236

THE VINEYARD The 29 Estate Vineyard sits on a hillside just at the “pinch” of Napa Valley’s hourglass shape. Planted in 2000, our small cabernet franc block lies on a northwest-facing slope at the southern edge of the 29 Estate —providing the gorgeous vineyard view from the winery’s terrace. A tree line provides afternoon shade in this stressed, rocky block that has incredible drainage, producing deeply concentrated fruit at harvest time.

THE VINTAGE The 2018 growing season began with a mild, beautiful Spring which extended flowering and provided ideal conditions for berry set, thus yielding uniform grape clusters. Temperatures were warm and steady throughout the summer, with very few heat spikes or dry wind patterns which were quite impactful during the 2017 growing season. The 2018 harvest began approximately two weeks later than the previous few vintages and it continued until the end of October. There was a minor rain event on October 2nd and 3rd but it did not negatively impact grape quality. It simply provided a break in the harvest as we allowed for a few dry out days before resuming the harvest. This long, drawn out, bountiful harvest yielded beautiful, dense, concentrated wines with intense color and a unique freshness to them.

THE WINE True to varietal, the 2018 Franc opens with a classic bouquet of fresh tobacco, cigar box and dried lavender. Gentle swirling awakens secondary notes of forest floor, potpourri and red fruit that carries its bright perfume onto the palate. Firm tannins house flavors of chocolate covered espresso beans and just ripe raspberries. You will find this wine to be mouth coating while never losing its fresh vibrancy. A decant will allow this age worthy wine to be enjoyed early.