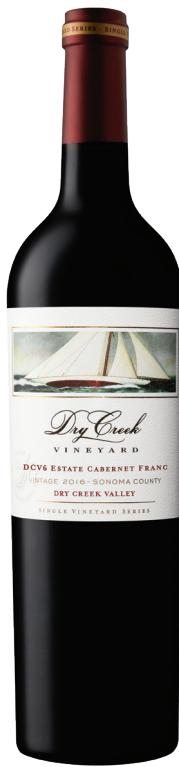


2016 DCV6 ESTATE CABERNET FRANC - DRY CREEK VALLEY



HISTORY

Cabernet Franc, its origins entrenched in Bordeaux, has a home here in California and the Dry Creek Valley as well. We find that this delicious varietal adds a layer of finesse and a peppery perfume as a blending component for our Meritage and The Mariner wines, but is outstanding all on its own as well. The Cabernet Franc we grow on our estate DCV6 property stands out vintage after vintage, so we set aside a few barrels as a special wine produced exclusively for our wine club members.

GROWING SEASON

The 2016 harvest began with a relatively even growing season after welcome winter rains helped to alleviate the drought conditions. The entire ripening season enjoyed cooler than average daytime highs and cold nights – perfect for developing complex aromas and flavors. Harvest arrived earlier than usual, with a slightly smaller yield of exceptional quality fruit. September brought morning cloud cover and beautiful days with temperatures cruising along in the mid-80s, which led to delicious ripe flavors with lower sugars and higher acidity.

WINEMAKER COMMENTS

This voluptuous Cabernet Franc displays intriguing aromatics of black currant and black cherry. Additional airing reveals nuances of allspice and fine leather. The palate is full-bodied and rich with luscious flavors of fresh blackberry and boysenberry complimented by savory notes of allspice, dried thyme, sage and cola. A finish of fine tannins rounds out each indulgent sip.

2015 Vintage

90 Points
*Robert Parker's
Wine Advocate*

RELEASE DATE	April 2019
BLEND	100% Cabernet Franc
APPELLATION	Dry Creek Valley
HARVEST DATE	September 30, 2016
ALCOHOL	14.5%
FERMENTATION	12 days in fermenters at 84°F; pumped over twice daily.
BARREL AGING	20 months in French and Hungarian oak; 38% new oak
BRIX	Average 26.1
PH	3.65
TA	6.6g/L
SOILS	Sandy loam with river rock
VINE AGE	6 years
YIELDS	3 - 4 tons per acre

