

2017 DCV6 ESTATE CABERNET FRANC – DRY CREEK VALLEY



HISTORY

Cabernet Franc may have origins entrenched in Bordeaux, but it has a home here in California's 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 also outstanding all on its own. 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 2017 growing season started off with record-setting rainfalls that were much appreciated after almost five years of drought. As flowering started, foggy and windy days — as well as unusual heat spikes — made for an eclectic mix of conditions. An extreme heat wave at the end of August through the first few days of September set off a fast-paced early stretch of the harvest. At the time of the wildfires in October, nearly all of our lots had already been harvested. Despite the unusual cards that nature dealt, this vintage shows excellent concentration of flavors and outstanding varietal quality.

WINEMAKER COMMENTS

This voluptuous Cabernet Franc displays intriguing aromatics of blackberry and boysenberry. Additional airing reveals nuances of nutmeg, marzipan and fine leather. The palate is full-bodied and rich with luscious flavors of black currant and cranberry complimented by savory notes of cumin, coriander, white pepper and thyme. A finish of fine tannins rounds out each indulgent sip.

RELEASE DATE	October 2020
BLEND	100% Cabernet Franc
APPELLATION	Dry Creek Valley
HARVEST DATES	October 7, 2017
ALCOHOL	14.3%
FERMENTATION	12 days in fermenters at an average of 85°F; pumped over twice daily.
BARREL AGING	20 months in French oak; 37% new oak
BRIX	Average 25.8
PH	3.28
TA	6.7g/L
SOILS	Sandy loam with river rock
VINE AGE	7 years
YIELDS	3 - 4 tons per acre

