

## Technical Sheet and Tasting Notes

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**Wine:** 2017 Cabernet Franc  
**Vineyard:** Stagecoach  
**AVA:** Napa Valley

**Harvested:** 10/3/17  
**Brix @ Harvest:** 25.9°  
**Fermentation Details:** 4 day cold soak, 10 days primary fermentation, 11 day extended maceration, ML in barrels

**Aging:** 22 months in French oak barrels  
**Coopers:** Sansaud, Mercurey, Taransaud, Dargaud, Jaegle  
**Blend:** 95% Cabernet Franc, 3% Petit Verdot, 1% Cabernet Sauvignon, 1% Malbec

**pH:** 3.61  
**TA:** 6.2 g/L  
**Alc:** 14.5%

**Aromas:** Mocha, blue fruits, and ripe berries  
**Flavors:** Cassis, tobacco, dried cherries  
**Profile:** This wine is medium bodied with incredible mouthfeel, polished tannins, and balanced acidity. This wine is built to age beautifully!  
**Vintage:** 2017 was another incredible vintage for California! Warm days and cool nights yielded wine with ripe flavors, ample structure, and vibrant acidity.