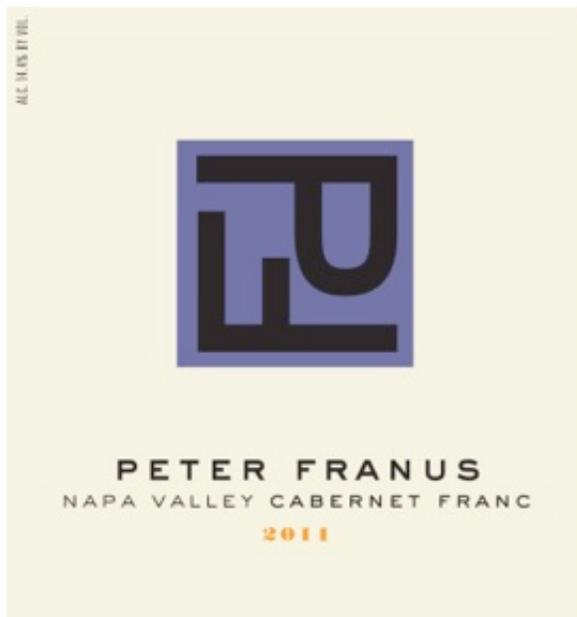


2011 PETER FRANUS NAPA VALLEY CABERNET FRANC



Vineyards:	Sugarloaf Mountain South Napa Valley
Composition:	90% Cabernet Franc 6% Cabernet Sauvignon 4% Merlot
Harvest Dates:	October 3, 21, 28, 2011
Fermentation:	10 days, up to 82°
Maceration:	18 days
Oak aging:	20 months 100% French Oak 50% new
Bottling Date:	June 17, 2013
Production:	132 cases 750ml

TA 0.56 g/100 ml

pH 3.69

Alc. 14.4%

RS 0.10 g/L

CALIFORNIA RETAIL PRICE \$46

Cabernet Franc is a finicky grape. When grown in marginal areas it results in thin, hard, and difficult wine. On the other hand, find the right location, and a special wine emerges, one with exotic aromas and flavors contained within an “edgy” structure. Cabernet Franc typically gets blended with other Bordeaux varieties, but as I tasted this wine through its life in the cellar, I knew I had to bottle some on its own. There is a buzz these days about the variety. Check this wine out and you will understand why.

Yes, you can grow Franc anywhere in the Napa Valley, but I firmly believe that Cabernet Franc and Merlot need the coolest parts of Napa Valley to capture the aromatics and varietal characteristics that define these two great varieties. Southern Napa and Carneros are perfect.

Sugarloaf Mountain Vineyard is a spectacular property far south as Carneros, but east of the Napa River so it is not part of the Carneros appellation. Western hillside exposures are dramatically cooled by strong bay breezes, and the result are Bordeaux varieties exuding incredible character.

Cabernet Franc is extensively planted in the Loire Valley in France as well as in the right bank vineyards of Bordeaux. Lighter and less tannic than Cabernet Sauvignon, it is more approachable in its youth, a virtue for sure in California. Its great attraction for me is its wild and complex nose of cedar, lavender, and herb. I am easily smitten by its exotic aromas.

As for our 2011. A seductive ruby color draws you. A beautiful mélange of perfumed aromas entice—rose petal, lavender, cherry, cardamom, and white pepper. The mouth offers a firm entry with a lively textural impression as well as a wonderful enduring finish. It’s the definition of elegance.

This wine is always a favorite of our French visitors. You’ll understand why!