



Pursue Your Passion[©]

Our Wines + Your Moments = Great Memories[©] 2016 Paso Robles Cabernet Franc

The Vintage

Previous to the 2016 growing season, Paso Robles saw four years of drought. There was great anticipation of what El Nino would bring, however, the rainfall was less than expected. The median winter temperature was warmer than average without a true hard frost. This was beneficial to the vines allowing them to remain in dormancy longer. Bud break across the AVA began in mid-April, which was slightly earlier than typical, and was followed by a somewhat cooler Spring. The summer including September was consistently warm, in fact the warmest since 2014, which led to a fast paced harvest.

The Vineyard

Plummer Vineyard, located on the East side of Paso Robles where the Cabernet Franc planting was planted with a WSW to ENE row orientation, selected to reduce fruit exposure to direct sunlight during veraison. This unique row orientation has successfully reduced fruit sunburn and allows harvest "hang time" flexibility. Wines made from Plummer Vineyard fruit have consistently shown intense color and good acidity/tannin balance.

The Winemaking Process

Blend: 100% Cabernet Franc

Harvest: October 5, 2016

pH: 4.1 Brix: 26.3 TA: 0.23g/ml Alcohol: 14.4%

Bottled: July 16, 2018

Aged 20 months in 20% New French oak.

Tasting Notes

Our 2016 Cabernet Franc is deep ruby in color with relentless aromas. Upon first sniff, you are enchanted by milk chocolate, cherry and tobacco. Return to be allured by hints of vanilla and white pepper. On the palate, your senses are awakened to black cherry, tobacco, leather, and cedar held impeccably together by ripe tannins. Although excellent to enjoy immediately, patience will be rewarded as this wine will evolve over the next 3 to 5 years.

