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2016 Paso Robles Reserve 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 Clone

Our Reserve Cabernet Franc is crafted from Clone 4 (also known as French clone 332) that was imported to Foundation Plant Services from the Chambre d'Agriculture de la Gironde, France. Recognized for its low yields, intense dark fruit flavors and increased richness and mouthfeel; when paired with the vineyard's soil, sun exposure and microclimate we felt it was the ideal choice for our Reserve.

The Winemaking Process

Blend:	100% Cabernet Franc	
Harvest:	October 5, 2016	
pH:	4.1	Brix: 26.8
TA:	0.23g/ml	Alcohol: 14.3%
Bottled:	July 16, 2018	
Aged in 50% new French oak.		

Tasting Notes

Our 2016 Plummer Vineyard Reserve Cabernet Franc is an enchanting deep ruby color. Upon raising the glass, Bing cherry, eucalyptus and roasted coffee aromas will draw you back for more. The elegantly textured wine will make your palate dance with excitement over the fresh black cherry, blackberry and toasted oak flavors. The long, opulent finish continues with just the right amount of baking spice to rouse your desire for more.