



2001 Cabernet Franc

- Vintage:** The 2001 vintage was an outstanding harvest. Erratic springtime weather before and during bloom resulted in below average yields. Moderate temperatures throughout the summer allowed for excellent flavor development and fully mature fruit. The wines from this vintage have intense aromas, rich flavors, and beautiful tannin structure.
- Vineyard:** The Truchard Estate Vineyard is located in the Carneros region of the Napa Valley. It is 380 acres of hills and valleys, which contain a variety of soils: clay, shale, sandstone, limestone, volcanic ash and rock. The combination of terrain, geology, and marine-moderated temperatures, provides ideal conditions for wine-growing. Cabernet Franc is planted in several different sites - on steep southwest-facing hillsides. The vines range from 5 to 19 years old, and produce wines that are deep in color, dominated by lush flavors of plum, berry, and spice. Cabernet Sauvignon which grows on adjacent blocks is blended in to provide firmness, complexity, and added age ability.
- Harvest:** October 6 - 19 • 24.7 °Brix • 3.56 pH • 6.4 g/L TA
- Winemaking:** All of the fruit was gently destemmed and crushed, then inoculated with Pasteur Red yeast. Each fermentation was pumped-over twice daily, with the temperature peaking at 90° F. The lots were pressed after 14 days of maceration. The wine was aged for 20 months in French oak barrels (40% new). Rackings occurred every 4 months until bottling in August of 2003. The final blend is 95% Cabernet Franc and 5% Cabernet Sauvignon. This wine is drinkable upon release, but will continue to develop over the next 10 - 15 years.
- Wine Analysis:** 14.2% alcohol • 3.63 pH • 5.8 g/l TA
- Tasting Notes:** Intense aromas of black cherry and floral blueberry; highlighted with cedar, tobacco, and mint. The mouth is layered with ripe flavors of berry jam, cassis, and plum. Supple tannins fill the palate and provide a lengthy finish of red fruit and spice.
- Release Date:** January 1, 2005
Cases Produced: 858
Bottle Price: \$28.00