

# DUCKHORN<sup>®</sup>

VINEYARDS



## 2015 Napa Valley Cabernet Franc

At Duckhorn Vineyards, we have been working with Napa Valley Cabernet Franc for over a quarter century, exploring its ability to add elegance and complexity to our blends and its capacity to produce stand-alone wines of stature and sophistication. Incorporating valley floor fruit with an emphasis on older vines, low yields and warmer vineyards, our Cabernet Franc offers beautiful varietal notes of dark cherry, raspberry and red currant with hints of tobacco leaf and graphite.

### **In the Vineyards**

In Napa Valley, a warm, dry spring resulted in an early budbreak, while an extended flowering period brought a return to normal yields after three years of abundant crops. With berry weights down, the grapes offered great concentration, while retaining excellent acidity. We had one of our earliest harvests in the past decade, with our first white grapes arriving at the winery on July 31st. A light rain in mid-September nourished the vines, while providing welcome additional hangtime. Overall, the quality of the fruit was exceptional, with our white wines showing both richness and complexity, and our red grapes displaying a fine balance between elegance and intensity, with gorgeous dark fruit flavors.

### **Comments from the Winemaker**

Grown under the warm Napa Valley sun, this gorgeous Cabernet Franc begins with enticing aromas of blackberry, cassis and figs, followed by layers of sweet spice, black licorice, milk chocolate and delicate floral notes. On the palate, the tannins are generous, yet refined, providing an ideal framework for this wine's abundant fruit and spice flavors.

### **Varietal Content**

100% Cabernet Franc

### **Harvest Information**

Appellation: Napa Valley

Harvest Dates: August 27 - September 18

Average Sugar at Harvest: 27.8° Brix

### **Cooperage**

100% French oak

Barrel Aging: 16 months

50% new, 50% neutral

### **Production and Technical Data**

Alcohol: 14.5%

0.54 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.87

