



WINEMAKER'S NOTES

2016 JOURNAL ARGYLE VINEYARD CABERNET FRANC • CENTRAL COAST • SAN ANTONIO VALLEY

Coming from Southern Monterey County, this Cabernet Franc represents a first for JOURNAL Vineyards; a red wine from our brand that was not Estate Grown in our Carmel Valley Vineyard. In the Summer of 2016, the Soberanes Fire burned over 20 square miles. For 82 days our Carmel Valley was laced in smoke, causing JOURNAL Vineyards to scrap the entire vintage of reds...except for this Cabernet Franc.

San Antonio Valley shares characteristics of its two closest neighbors; the cool breeze commonly running through the Santa Lucia Highlands to the north and the long, warm growing days of the Paso Robles AVA to the south. This creates an environment perfectly suited to a Bordeaux varietal like Cabernet Franc. High daytime temperatures ensure a fuller body and dark fruit character while the cool, nightly breeze maintains acidity and the color potential of a finished wines.

Hand-harvested at night, the small-berried and deeply colored clusters arrived at the winery before the sun had risen. Stems removed, it cold soaked in tank 48 hours before fermenting at 85° for ten days. After pressing, the wine spent 15 months in French oak before bottling. Like many JOURNAL releases, this is small batch wine. Just 1776 bottles were produced...perhaps that makes it the perfect Independence Day wine.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>100% Cabernet Franc</i>
<i>Appellation/AVA:</i>	<i>Argyle Vineyard, San Antonio Valley</i>
<i>Harvest Date:</i>	<i>September 21, 2016</i>
<i>Sugar at Harvest:</i>	<i>24.7° Brix</i>
<i>Fermentation:</i>	<i>Two-day cold soak @ 53°F; 10-day fermentation @ 85°F; punch down and pump over twice per day</i>
<i>Barrel Aging:</i>	<i>Fifteen months in 40% new French, 60% neutral oak barrels</i>
<i>Alcohol:</i>	<i>13.7%</i>
<i>Total Acidity/pH:</i>	<i>5.1g/L; 3.76</i>
<i>Residual Sugar:</i>	<i>Dry (0.04%)</i>
<i>Total Production:</i>	<i>146 cases 750ml</i>
<i>Release Date:</i>	<i>February 14, 2018</i>

TASTING NOTES: February 2018

Fine cherry-garnet color. Seductive, spicy, smoky, licorice, black raspberry, sage and black peppercorn nose. The elegant ripe black fruit entry expands into a silky mix of cherry, rhubarb, truffle and anise root with enough “grip” and acidity to generate both length and freshness. Cellar thru 2024 @ 55° F.

FOOD COMPANIONS:

The rich fruit and silky finish make this an unusually fine match for “oily” fish – swordfish, salmon, snapper, mahi-mahi, etc. Charcoal grilled lamb chops, pork chops and chicken will show off the wines wild spiciness.