



WINEMAKER'S NOTES

2017 JOULLIAN ARGYLE VINEYARD CABERNET FRANC • SAN ANTONIO VALLEY

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 wine.

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.

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>October 6, 2017</i>
<i>Sugar at Harvest:</i>	<i>26.0° Brix</i>
<i>Fermentation:</i>	<i>Two-day cold soak @ 53°F; 10-day fermentation @ 85°F; punch down and pump over three times per day</i>
<i>Barrel Aging:</i>	<i>Fifteen months in 50% new French, 50% neutral oak barrels</i>
<i>Alcohol:</i>	<i>14.5%</i>
<i>Total Acidity/pH:</i>	<i>4.8g/L; 3.81</i>
<i>Residual Sugar:</i>	<i>Dry (0.04%)</i>
<i>Total Production:</i>	<i>98 cases 750ml</i>
<i>Release Date:</i>	<i>January 25, 2020</i>

TASTING NOTES:

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 2025 @ 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 wine’s wild spiciness.