



## 2002 CABERNET FRANC, VOGELZANG VINEYARD



Cabernet Franc is a fruitier relation of Cabernet Sauvignon, less herbaceous and with less tannin. The typical nose is full of violets and raspberries, bright berry fruit, green pepper and a leafy, tobacco-like undertone. Vogelzang Vineyard is in the Happy Canyon area, in the extreme eastern end of Santa Ynez Valley, where the sunshine and temperatures are high enough to fully ripen the Bordeaux grape varieties. The grapes were picked on October 12th - fairly late in the season compared to the rest of the area, but perfect for Cabernet Franc!

Upon delivery at the winery, the grapes were gently destemmed, but left as whole berries in small, open-top fermenters for a few days as a cool soak; the indigenous yeasts were allowed to just start fermenting before the juice was inoculated with our cultured yeast. The slow fermentation continued at low temperatures, with the cap of berries being punched down by hand only when necessary to keep the temperatures from climbing too high - usually once or twice a day. When this fermentation finished, the must was pressed in our basket press and the resulting wine was allowed to settle in tanks for a couple of days before being placed in a mixture of barrels - new Hungarian oak (25%), new Pennsylvania oak (25%) and 2-year old Russian oak (50%).

The wine was aged in barrel for 18 months before being racked and bottled, unfinned and unfiltered, in March 2004. Only 120 cases were produced.

This is a very generous wine on the nose giving off aromas of blackberries, black cherries, and violets with a hint of vanilla bean. On the palate, the flavors are consistent with the aromatics. The core fruit weight is very well integrated with plush tannins and the natural acidity of the wine providing for an enjoyable and lengthy finish. Aging potential of this wine is 10 plus years.

While the wine is perfect to drink right now, it will continue to benefit from bottle age until 2008. Open the wine an hour or so before you start to enjoy it - you'll find that it continues to open out with each glass.

### Technical Specifications

Barrel Mix:	25% new Hungarian Oak, 25% new Pennsylvania Oak, 50% 2-year Russian Oak	Bottled:	March, 2004
Alcohol:	13.7% by volume	Released:	June 2004
TA:	6.8 grams/liter	Production:	120 cases (12 x 750ml)
pH:	3.70		
Price:	\$30.00/bottle		