



ELEVATION TEN

2014 Cabernet Franc

Clarksburg

TASTING NOTES

This Cabernet Franc is rich and complex, with cherry, dried herbs and sweet oak. This remarkable wine expresses notes of raspberry and strawberry shortcake with tasty vanilla nuances.

WINE MAKERS NOTES

This delicious Cabernet Franc is a product of our own Clarksburg appellation and is a wonderful expression of our unique terroir. The bouquet is rich and complex, with layers of ripe cherry, dried herbs, sweet oak, violets and black licorice. With time in the glass this remarkable wine opens to show exotic notes of anise, hard candy, raspberry and strawberry shortcake, with toasty vanilla nuances.

The mouth-feel is rich and structured, with excellent balance, ripe tannins, fresh acidity and flavorful mid-palate. While perfect with soft cheeses like Camembert and Brie, this new release is a happy companion to grilled Salmon with tomato and basil, Porcini Risotto, and pork tenderloin with roasted plums and rosemary.

DETAILS

Varietals | 100% Cabernet Franc

Appellation | Clarksburg

Exposure | Flat

Trellis | VSP

Soil | Clay-loam

Picked | 24.2

Pressing Technique | Whole Cluster

Fermentation Containers | Small open-top fermenters

Fermentation Process | On Skins for 10 days then pressed into barrel for Malo-Lactic Fermentation.

Yeast | Prise de Mousse

pH Levels | 3.62

Acidity | 5.8 g/L

Aged | 22 months in French Oak, New

