



ELEVATION TEN

2015 Cabernet Franc

Clarksburg

TASTING NOTES

This complex and well balanced wine brims with aromas of black olive with layers of red cherry and cocoa. The mouth is generous and firm with ripe tannins and a smooth, lively finish.

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.

DETAILS

Varietals | 85% Cabernet Franc, 15% Cabernet Sauvignon

Appellation | Clarksburg

Climate | Warm afternoons with cool marine-layer mornings.

Exposure | Flat terrain for the CF, South-west facing hills at 2,500ft elevation for the Cab Sauv

pH Levels | 3.59

Acidity | 5.8/gL

Trellis | Quadrilateral cordon for the Cab Franc, VSP for the Cabernet Sauv

Pressing Technique | N/A

Soil | Deep alluvial loam for the CF, decomposed granite for the Cab Sauv

Picked | September 18th, 2015

Fermentation Containers | Small, open-top containers

Fermentation Process | 10 days on the skins, malo-lactic fermentation in barrel

Yeast | EC 1118

Aged | 20 months in French Oak, 25% new
Residual Sugar | Dry

