



ELEVATION TEN

2016 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 | 90% Cabernet Franc 5% Cabernet Sauvignon 5% Malbec

Appellation | Clarksburg

Climate | Warm afternoons with cool marine-layer mornings.

Exposure | Flat

ph Levels | 3.7

Acidity | 5.7 g/L

Trellis | VSP

Soil | Clay-loam

Picked | 24.9 Brix

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

Aged | 20 months French oak 30% New

Residual Sugar | Dry

