



2017 CABERNET FRANC RESERVE

ESTATE GROWN – SANTA YNEZ VALLEY

The limited-edition 2017 Cabernet Franc Reserve comes from a special selection of nine barrels chosen for their extraordinary quality. The result is nothing short of a blockbuster wine that will evolve gracefully for years to come.

ESTATE VINEYARD

The 35-acre Brick Barn estate vineyard lies just north of the Santa Ynez River in a largely unexplored winegrowing corridor near the city of Buellton in the western Santa Ynez Valley. Here, persistent sun exposure ensures depth of flavor, while the Pacific Ocean—just 10 miles away—delivers daily cooling that maintains fruit acidity and structure. Our Cabernet Franc is grown in a 2.6-acre block situated along an upper highland at an elevation of 550 feet. Here, rocky loam and limestone soils impart qualities of intensity and finesse. This block is planted entirely with Clone 332, which is prized for its sturdy tannins, beautiful spiciness and Bordeaux-style profile. Perhaps more than any other grape variety, Cabernet Franc exemplifies what is special about the terroir of the Brick Barn estate vineyard.

WINEMAKING

After harvesting, the fruit was destemmed, cold soaked and fermented over a period of two weeks. At the conclusion of fermentation, the must was gently pressed and settled, and the wine was to racked French oak barrels for aging. Winemaker Adrian Bolshoi selected nine of the finest barrels (featuring 66% new oak) for special reserve treatment. These barrels underwent extended aging for 34 months, allowing for the development of textural depth, supple tannins and seamless integration.

TASTING NOTES

The 2017 Cabernet Franc Reserve charms the nose with floral red fruit aromas accented by notes of vanilla, cinnamon and dried sage. A mouth filling texture cascades across the palate with generous flavors of plum, black cherry, blueberry and strawberry cream. Hints of cedar and spice join firm tannins on an elegant, enduring finish.



VINEYARD

Block 18

CLONES

Clone 332

AGING

34 months – 66% new oak

pH 3.57 **TA** .54 **ALC** 14.5%

MSRP \$85