



2003 Cabernet Franc

- Vintage:** The 2003 vintage was an exceptional harvest. Unusually high springtime temperatures affected berry set; on average yields were down 20%. Normal summer temperatures allowed the small crop to ripen and easily reach full maturity. The wines from this vintage are extremely intense, with powerful aromas, rich flavors, and firm acidity.
- Vineyard:** The Truchard Estate Vineyard is located in the Carneros region of the Napa Valley. It is 380 acres of hills and valleys, which contain a variety of soils: clay, shale, sandstone, limestone, volcanic ash and rock. The combination of terrain, geology, and marine-moderated temperatures, provides ideal conditions for wine-growing. Cabernet Franc is planted in several different sites - on steep southwest-facing hillsides. The vines range from 7 to 21 years old, and produce wines that are deep in color, dominated by lush flavors of plum, berry, and spice. Cabernet Sauvignon which grows on adjacent blocks is blended in to provide firmness, complexity, and added age ability.
- Harvest:** October 10 - 28 • 24.6 °Brix • 3.51 pH • 6.5 g/L TA
- Winemaking:** All of the fruit was gently destemmed and crushed, then inoculated with Pasteur Red yeast. Each fermentation was pumped-over twice daily, with the temperature peaking at 90° F. The lots were pressed after 14 days of maceration. The wine was aged for 20 months in French oak barrels (40% new). Rackings occurred every 4 months until bottling in August of 2005. The final blend is 95% Cabernet Franc and 5% Cabernet Sauvignon. This wine is drinkable upon release, but will continue to develop over the next 10 - 15 years.
- Wine Analysis:** 14.2% alcohol • 3.59 pH • 6.0 g/l TA
- Tasting Notes:** Intense aromas of ripe cherry and blueberry preserves; accented with cedar and sweet vanilla. The mouth is layered with flavors of cassis, red currant, and plum. Firm tannins fill the palate and provide a lengthy finish of dried red fruit and spice.
- Release Date:** June 1, 2007
Cases Produced: 562 cases
Bottle Price: \$28.00