



2016 Cabernet Franc Napa Valley

CONN CREEK IS A BOUTIQUE WINERY ON THE SILVERADO TRAIL IN THE RUTHERFORD DISTRICT, BEST KNOWN FOR OUR FLAGSHIP CABERNET SAUVIGNON, ANTHOLOGY. IN SEARCH OF THE BEST GRAPES TO CREATE THIS WINE, WE DISCOVERED MANY EXCEPTIONAL SINGLE-VINEYARD SITES THROUGHOUT NAPA VALLEY. TODAY, CONN CREEK SOURCES FRUIT FROM PRIZED VINEYARDS IN NEARLY ALL OF NAPA VALLEY'S RENOWNED SUB-APPELLATIONS. FROM THESE VINEYARDS, WE ALSO SHOWCASE SOME OF THE BEST OF THE BORDEAUX-STYLE VARIETALS GROWN IN THE REGION, INCLUDING THIS VIBRANT CABERNET FRANC PRODUCED IN LIMITED QUANTITIES.

[TASTING NOTES]

"Cola notes with ripe raspberries and undertones of floral notes. Bright Bing cherries on the palate that extend into a soft finish." —Elizabeth DeLouise-Gant, Winemaker

[VINEYARDS & VINTAGE]

- 2016 was a return to more typical weather conditions for Napa Valley. Spring was frost-free without any heat spells or excess rain. Midsummer was temperate and steady. A series of warm days in September progressed ripening.

[WINEMAKING]

- Clusters were de-stemmed and fermented with 75% whole berries to help promote fruit expression.
- Pump-overs in combination with delestage at the peak of fermentation control temperatures for optimal fruit expression and tannin extraction.
- The wine was barrel aged for 18 months in 80% new French oak barrels.

[FOOD PAIRING]

- Lamb Shawarma over Quinoa Tabbouleh
- Steak Frites
- Roast Wild Game Hen with Broccoli and Herb Risotto



BLEND:

100% Cabernet Franc

ALCOHOL:

14.5%

TA:

0.52 g/100mL

PH:

3.87

CASE PRODUCTION:

218

SUGGESTED RETAIL PRICE:

\$55

ELIZABETH DELOUISE-GANT, WINEMAKER