

# STEELE CABERNET FRANC 2012



## VINEYARDS

Our location in Lake County allows us to produce several varieties in styles which would make our neighbors to the south a bit jealous. One of these varieties is Cabernet Franc. When we started buying grapes from the vineyard of Floyd Silva, we found that he was growing some of the best Cabernet Franc that we had ever tasted. Floyd retired in 2005 and soon after his retirement, we purchased this vineyard. The Silva Vineyard, now known as Stymie Bench Vineyard is on a gravelly bench, which is located in the Kelsey Bench AVA of Lake County. The vines grow well at this higher elevation and show a great balance of flavors and structure.

## SEASON

2012 was a very good growing season with hardly any rain throughout the growing season and harvest. A beautiful spring and summer were punctuated by late season heat spikes. The heat spikes ripened the grapes with great acid balance. Harvest conditions were ideal and the season produced quality, focused wines.

## WINEMAKER'S STYLE

Our typical winemaking style for red wines is a warm, not hot, fermentation followed by pressing and racking. The wine then goes to oak barrels and generally spends 14 months in a combination of American and French oak. Quite often, Cab Franc is used as a blending grape but as we make it into a single varietal bottling, many wine drinkers become converts for life. This wine is a mouthful of pleasure displaying lots of fruit, medium tannins and a long, lingering finish.

## FOOD PAIRINGS

This wine would pair perfectly with braised lamb with fresh herbs or an assortment of hearty cheeses.

**APPELLATION** Lake County **HARVEST DATES** October 20, 2012 **ALCOHOL** 14.5% **BRIX** Average 26.0 **FERMENTATION** Average 18 days at 84°F **pH** 3.74 **TA** .6g/L **BARREL AGING** 14 months in American, and French oak; 30% new oak **VINE AGE** Avg. 20 years **YIELDS** 2-3 tons per acre **CASE PRODUCTION** 1500 cases.