

# STEELE CABERNET FRANC 2013



## 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.

## WINEMAKING STYLE & TASTING NOTES

The typical winemaking style for our red wines is a warm 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. Aromas are of raspberry and cassis with peppery undertones, on the palate you will find blueberry and raspberry fruit, with notes of coffee and cocoa; medium tannins and a lingering finish.

## FOOD PAIRINGS

Cabernet Franc is an ideal food pairing wine. Try this wine with a range of dishes from roasted pork, wild game hen, lamb gyros, grilled portabello mushrooms, or even quiche florentine.

**APPELLATION** Lake County **HARVEST DATES** October 8<sup>th</sup> & 17<sup>th</sup>, 2013 **ALCOHOL** 15.2% **BRIX** Average 25.5 **FERMENTATION** Average 18 days at 84°F **pH** 3.65 **TA** .61 **BARREL AGING** 14 months in American, and French oak; 30% new oak **VINE AGE** Avg. 18 years **YIELDS** 2-3 tons per acre **CASE PRODUCTION** 1000 cases.