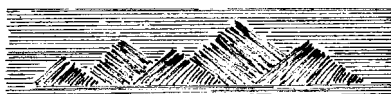


Spann Vineyards



Cabernet Franc, Amador County 2013 Seven Barrels

<i>Blend:</i>	95% cabernet franc, 5% Cabernet Sauvignon
<i>Source:</i>	Entirely from the Shenandoah Valley of Amador County
<i>Alcohol:</i>	14.2%
<i>pH:</i>	3.64
<i>T.A.:</i>	4.6
<i>Fermentation:</i>	Fermented in open top bins, hand punched down. Full malolactic fermentation was completed in 59 gallon oak barrels.
<i>Barrel Aging:</i>	Aged for 30 months in 5% new and 95% seasoned French oak barrels, then in bottle for 6 months prior to release.
<i>Residual Sugar:</i>	.01% (not perceptible)
<i>Production:</i>	168 cases
<i>Winemaker:</i>	Betsy Spann

Winemakers Notes:

In Bordeaux, approximately three hundred years ago, Cabernet Franc and Sauvignon Blanc accidentally crossbred and the resulting new grape variety was called Cabernet Sauvignon. Ironically a red and a white parent produced a child that is darker and rougher than the red parent. So Cabernet Franc can be described as being like Cabernet Sauvignon but significantly less tannic, with more of a floral aroma, more mid-palate richness, slightly less color and not quite as heavy. Cabernet Franc is traditionally blended with Cabernet Sauvignon to add marvelous aromatics, a richer mid-palate, and give it "smoother edges" by reducing tannins. It also makes a beautiful, complex wine by itself, which is perfectly expressed in this limited bottling. This wine is enjoyable now and will continue to grow in complexity for at least 5 years after the vintage date. Try this with pork, lighter red meat preparations, game birds or pasta with red sauces.