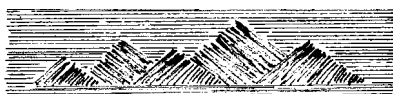


# Spann Vineyards



## Cabernet Franc, Amador County 2016 Six Barrels

<i>Blend:</i>	91% cabernet franc, 9% petit verdot
<i>Source:</i>	Entirely from the Shenandoah Valley of Amador County
<i>Alcohol:</i>	14.2%
<i>pH:</i>	3.72
<i>T.A.:</i>	5.3
<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>	137 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. Petit Verdot was added to enhance the color (a Bordeaux tradition as well) as the Cabernet Franc from this vintage resulted in a lighter color than normal. This wine is enjoyable now and will continue to grow in complexity for at least 9 years after the vintage date. Try this with pork, lighter red meat preparations, game birds or pasta with red sauces.