



**Variety**

100% Cabernet Franc  
100% Rogue Valley

**Bottling Data**

13.4% Alcohol  
3.78 pH  
Bottled September 14<sup>th</sup>, 2007  
289 Cases Produced  
Unfiltered

**Wine Aging**

100% French Oak  
5% New Barrels  
23 Months in Barrel

**Cabernet Franc:**

69% Del Rio Vineyard	31% Evans Creek Vineyard
23 Brix	23.2 Brix
8.2 g/L TA	7.1 g/L TA
3.6 pH	3.47 pH
Harvested October 29, 2005	Harvested October 23, 2005

**Grape-growing:** 2005 was an unusually cool growing season in the Rogue Valley. Moderate temperatures actually moved development along at near normal rates as we had few heat spikes that interfere with rapid summer growth. A vintage requiring patience, the long, slow ripening gave us flavor development at somewhat lower sugar levels, the benefit of extended “hang-time”.

**Winemaking:** The grapes were harvested late in the season, when morning temperatures are quite chilly, allowing us to naturally “cold-soak” the destemmed must for three days prior to inoculation with yeast. The two small lots were bin fermented and punched down twice daily by hand for extraction. The fermentations lasted 16-18 days before pressing, settling, and barreling down. The wines were racked every three months during their twenty-two months in barrel, helping to soften the tannins through gentle aeration.

**Tasting Notes:** Still a youngster, our 2005 Cabernet Franc is a little closed aromatically, yet with a little time in the glass it opens to reveal high notes of blackberries and subtle floral aromas, followed by the scent of forest floor and rosemary. Medium bodied with soft tannins, generous black fruit flavors and a hint of fine herbs lasting through the finish. (May 2008)