

## **NAPA VALLEY**

# 2013 Cabernet Franc 'Piper Doon'

## **VARIETAL COMPOSITION**

100 % Cabernet Franc 100 % Napa Valley

## **ANALYSIS**

14.5 % Alcohol 6.0 g/L Acidity 3.68 pH

## **HARVEST NOTES**

These grapes are farmed in the Oak Knoll District, which sits in the southern end of Napa Valley proper. This sub-appellation is widely recognized within Napa Valley as an area that grows very balanced grapes, displaying ripeness and richness, yet also elegance and finesse. 2013 was an excellent harvest across the Napa Valley, a long even growing season led to wonderfully balanced fruit.

## **CELLAR NOTES**

These grapes were hand-harvested. After a short trip to the crush pad, the clusters were destemmed, then meticulously berry-sorted by hand. This was a very small batch, so we gently crushed the grapes into small fermenting bins. The punchdowns were done by hand. The grapes were on the skins for about 12 days, when we drained the free run juice, then pressed off the skins. We aged in 2 oak barrels, 1 of which were new French oak (50% New Oak). The wine was aged in barrels for 30 months prior to bottling.

## **TASTING NOTES**

This wine displays deep, dark berry fruit aromas, with undercurrents of vanilla, spice and very light hints of citrus on the nose . On the palate, we find dark black fruits, and suggestions of coffee, mocha and spice. We find the wine to be medium-bodied with a light framework of tannins that results in medium finish. This wine is best enjoyed with robust foods.