

THE TERRACES

2013 Cabernet Franc Rutherford, 100% Estate



Varietal: 100% Cabernet Franc

Cases: 235

Alcohol: 14.9%

Bottled: May 8, 2015

Released: February 1, 2017

Suggested Retail: \$75.00

Vineyard: The Terraces estate vineyards are between 300 and 500 feet in elevation in the eastern foothills of the Rutherford AVA. The very well drained soils are comprised of volcanic rock known as Rhyolite. Moderately warm, the vineyard is still marginally influenced by early morning fog.

Vintage: A warm dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening. Terrific Fall weather ensured ideal maturity.

Production: Hand picked and sorted before being de-stemming, each lot went into small tanks as whole berries. After a brief cold soak, the lots were fermented with a combination of wild and cultivated yeasts. A combination of punch downs, pump overs and rack and returns were performed several times a day to influence extraction in different ways over the course of fermentation. Pressed gently in a basket press, the wines were moved with lees to 40% new French barrels to finish malolactic fermentation.

Tasting Notes: The one acre bloc of Cabernet Franc at The Terraces has produced a 2013 vintage with lovely purple ruby color that leads to intense ripe aromas of black cherry, dark spice and cassis with hints of Cabernet Franc's characteristic herbaceousness. Palate has a rich mouth-feel with flavors of baked cherry, dusty earth, and leather. Delicious now it will improve for several with years.

The Terraces: 130 years of grape growing and 30 years of winemaking history inspire us to create epic wines of astonishing value. Less than 3500 cases produced each vintage. We encourage you to visit on your next trip to Napa.