



2016 RESERVE CABERNET FRANC NAPA VALLEY

Composition:

100% Cabernet Franc (including fruit from the Carpenter vineyard in St. Helena)

Winemaking:

The fruit was punched cap fermented and barrel aged for 40 months in selected French oak barrels then blended prior to bottling.

Tasting Notes:

Spicy notes with hints of clove and pepper with black fruits to form complex aromatics. Currants, black and red, subtle oak and cedar fill the mouth with an almost exotic character. This is complimented with spice and a full body. It is a wine of depth and a long finish. Ideal with lamb, beef, game and full-flavored foods.

Special Note:

While this is my 13th Reserve Cabernet Franc with fruit from the great Carpenter vineyard, it is also the 5th for PureCru Winery. This is for those that have followed my Francs going back to the mid 1980's. A continuing classic from the winemaker with the longest history of making this varietal in California. 100 cases were made from this vintage.

Alcohol: 14.8%

TA: 0.67%

pH: 3.57

Mitch Cosentino, Winemaker

