



## **Napa Valley Cabernet Franc** **Vintage 2007 – our second flight**

Because of its beautiful aromatics, Cabernet Franc is a great blending grape for Goosecross Cabernet and our AEROS Meritage. This vintage is so packed with flavor and personality, we elected to set some aside to bottle on its own.

### **Winemaker Notes**

This multiple-clone blend of 100% Cabernet Franc is grown on our Yountville Estate and in the Carneros region of Napa Valley. Winemaker Geoff Gorsuch commented on his decision to combine fruit sources, “The Estate fruit brings ripe, rich flavors to the blend and the leaner Carneros fruit gives it elegance.”

- **Flavor profile: Ripe cherry, blackberry and black plum with anise, spearmint, mocha and toasty oak**
- **2007 Vintage: Textbook growing season yielding small, flavorful berries and outstanding balance**
- **Drink now and through: 2014**

### **Food Suggestions**

This is a versatile wine, so enjoy it with everything from grilled swordfish, to poultry and veal to grilled Portobellos or a good steak. From Colleen’s recipe collection we recommend **Coq au Vin** with the Cabernet Franc as the “vin”!

### **Technical Notes**

- Total Cases: 372
- Appellation: 100% Napa Valley
- Component: 100% Cabernet Franc
- Alcohol: 14.2%
- Stainless Fermented: 100%
- French Oak: 100%
- Oak Aging: 16 months
- Harvest date: September 13, 2007
- Bottling date: May 20, 2009

