



**Napa Valley Cabernet Franc**  
**Vintage 2008 – our *third 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 double-clone blend of 100% Cabernet Franc is grown on our Yountville Estate. Winemaker Geoff Gorsuch comments that he utilizes vertical trellising, “which helps create optimum sunlight for even-ripening and the Estate fruit brings ripe, rich flavors to the blend giving it character & elegance.”

- **Flavor profile: Ripe cherry, raspberry, blackcurrant, black licorice, white pepper, and mint**
- **2008 Vintage: A dynamic growing season with surprisingly low yields of flavorful berries showing great intensity of color and flavor**
- **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: 509
- Appellation: 100% Napa Valley
- Component: 100% Cabernet Franc
- Alcohol: 14.2%
- Stainless Fermented: 100%
- French Oak: 100%
- Oak Aging: 16 months
- Harvest Date: September 25, 2008
- Bottling Date: June 2, 2010

