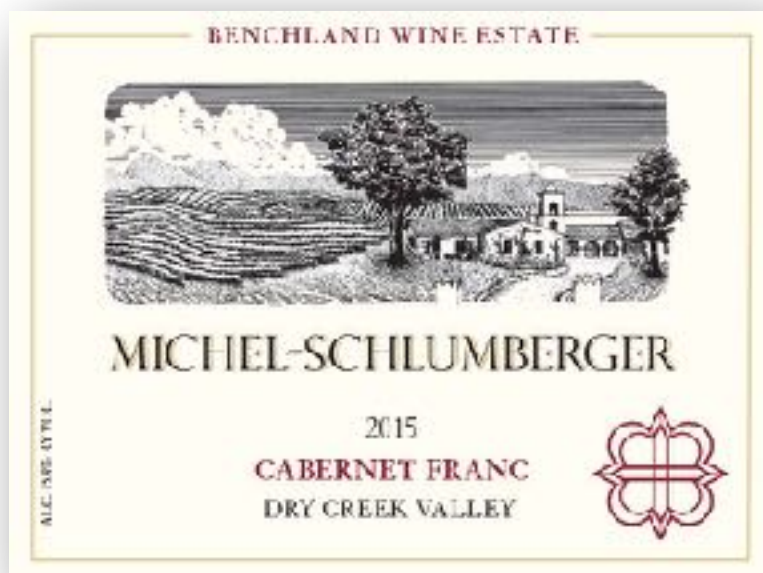


Michel-Schlumberger

2015 Cabernet Franc Dry Creek Valley



Varietal Composition: 100% Cabernet Franc

The Vineyard: This wine is made from our block of Cabernet Franc located at the very top of Bradford Mountain. With excellent rootstock and clone selections, perfect microclimate and classic red mountain-top soil, these Cabernet Franc grapes consistently develop wonderful flavors.

Vintage: Moderate temperatures with no appreciable rainfall throughout the ripening season allowed the grapes to fully develop exceptionally concentrated flavors.

Harvest: September 21st, 2015 Average brix: 27.1 pH: 3.63 TA: 0.62 g/100ml

Fermentation: The grapes were crushed into small fermenters. After cold-soaking for three days to extract rich color, the must fermented on the skins for three weeks to obtain a richly extracted wine.

Cooperage / Aging: The wine was aged for 21 months in French oak barrels (25% new).

Sensory Notes:

Color: Deep ruby

Aromas: Rich aromas of dark plum and blueberry, with notes of pepper.

Palate: Concentrated flavors of dark fruit, lush mouthfeel and long fruit finish.

Bottling Date: July 24, 2017

Cases Produced: 172

Final Technical Info: pH: 3.77 TA: 0.53 g/100ml Alc: 15.4%