

FRANCISCAN

2016 CABERNET SAUVIGNON

NAPA COUNTY

APPEARANCE: Vivid garnet

AROMAS: Perfumed and inviting with rich dark cherry, plum, chocolate, and layered undertones of vanilla, clove, black pepper, and sage.

FLAVORS: A well-balanced expression of fruit and oak elements fills the palate with cassis, bright cherry, dark berry, toast, cedar, and a hint of vanilla. Round but structured, with well-knit tannins that impart texture and length on the finish.

VINTAGE: After three dry winters in Napa Valley, 2015-2016 brought the much anticipated El Niño, and with it, about 95% of normal rainfall. The rains came steady and even, extending into the spring—perfect for filling reservoirs and soaking soil profiles. Wetter soils meant big, happy vines. Although early bud break got the vines off to a fast start, verdant growth and relatively cool weather in spring/summer extended the timeline. Summer ended with a cool August and several weeks of fall-like weather. This brought down the pace of ripening to a smooth, even glide, which allowed us to pick each block at an ideal level of maturity. The Cabernet from our estate vineyard in Oakville came in from early to mid-October, with the last block finishing on October 13.

WINEMAKER'S NOTES: Founded in 1973, Franciscan has a long tradition of crafting Cabernet Sauvignon with a highly meticulous approach. This is a tradition I am proud to continue today. We source our grapes from Napa Valley's renowned Oakville, Rutherford, and Oak Knoll District AVAs. Only the finest lots showcasing richness, body, and character are included in each bottle of Franciscan Cabernet Sauvignon.

Staying true to our roots, we vinify each vineyard block separately to bring out the best expression of each lot. The lots are aged in small French oak barrels for 20 months to concentrate flavors and add a kiss of toasty vanillin flavor. After aging, we blend together the best of the lots, along with other classic Bordeaux varieties, to create a wine of great character and complexity with layers of intense, rich, dark fruit flavors. —*Janet Myers, Winemaker*



FINAL PH: 3.69

TOTAL ACIDITY: 6.3g/L

ALCOHOL: 14.7%

RELEASE DATE: AUGUST 2018

SUGGESTED BY-THE-BOTTLE PRICE: \$22.99

CASES PRODUCED: -90,000

VARIETAL COMPOSITION: 87% CABERNET SAUVIGNON, 9% MERLOT, 2% MALBEC, 2% PETIT VERDOT

WINEMAKER: JANET MYERS

APPELLATION: NAPA COUNTY

BRUX AT HARVEST: 25°-26°

FERMENTATION: PRE-FERMENTATION COLD SOAK OF FOUR DAYS, TOTAL FERMENTATION AND MACERATION TIME OF 22 DAYS

BARREL AGING: 20 MONTHS IN SMALL OAK BARRELS; 19% NEW OAK

COOPERS: QUINTESSANCE, HEINRICH, BOUTES

