

EPONYMOUS CABERNET FRANC 2010



Description:

The 2010 vintage exhibits complexity and intensity of aromas that are evident from the moment the cork is popped. Aromas hinting of blueberries, nutmeg, violets, orange blossom and thyme add to the enjoyment. The wine has a nicely-balanced mouthfeel, from entry to finish, a medium body with a tannic structure that is restrained but sufficient to allow for at least 5-to-7 years of graceful aging.

Winemaker's Notes:

The grapes come from a single vineyard just over the peak of Mount Veeder, on the Sonoma side of the Mayacamas Range that separates the Napa Valley from Sonoma Valley, at 1,850 ft. This is a spectacular sloping site with multiple exposures and well-drained, low fertility soil, and it always yields beautifully expressive and aromatic fruit. After picking, hand-harvested fruit was fermented with utmost care and the resulting wine was aged 14 months in 33% new oak – 90% French and 10% American. This is the second vintage of a varietal Eponymous Cabernet Franc – a grape that elevates the aromatics of any grape it's blended with.

Interesting Fact:

These vineyards are now part of one of California's newest appellation – Moon Mountain District, Sonoma, CA. This name better defines these mountainous vineyards and differentiates them from Sonoma Valley below.

Serving Hints:

Serve at room temperature or slightly chilled with fowl (turkey, chicken), pork and a variety of dishes with fruit sauces or glazes.

PRODUCER:	Robert L. Pepi
COUNTRY:	USA
REGION:	Moon Valley District, Sonoma Valley, CA
GRAPE VARIETY:	91% Cabernet Franc 9% Cabernet Sauvignon
TOTAL ACIDITY:	5.1 g/l
pH:	3.77

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.7%	37	13.89	10.43	12	4X14	89256400040-0

