

EPONYMOUS CABERNET FRANC 2011



Description:

Exhibiting a complex and intense nose, the 2011 vintage boasts aromas of blueberries, nutmeg, violets, orange blossom and thyme. The wine has a nicely-balanced mouth-feel, 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 fruit is sourced 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 Mtn. District, Sonoma Valley, CA
GRAPE VARIETY:	96% Cabernet Franc 4% Cabernet Sauvignon
TOTAL ACIDITY:	5.8 g/l
pH:	3.72

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5%	37	13.89	10.43	12	4X14	89256400040-0

